

LeKko

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (78.9%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.3 kg (7.9%) | 85 % | 3 |
| Grain | Weyermann diastatyczny | 0.5 kg (13.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Boil | Southern cross | 10 g | 40 min | 12.6 % |
| Boil | Motueka | 10 g | 10 min | 6.3 % |
| Boil | Amarillo | 10 g | 10 min | 9.8 % |
| Whirlpool | Motueka | 20 g | 15 min | 6.3 % |
| Whirlpool | Amarillo | 20 g | 15 min | 9.8 % |
| Dry Hop | Southern cross | 20 g | 3 day(s) | 12.6 % |
| Dry Hop | Motueka | 20 g | 3 day(s) | 6.3 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |