

# Lekkoduch

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **69**
- SRM **9.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **77C**
- Sparge using **0.9 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (89.3%)	85 %	7
Grain	Cara Gold Castlemalting	0.1 kg (1.8%)	78 %	120
Grain	Płatki pszeniczne	0.5 kg (8.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Aroma (end of boil)	Enigma (AUS)	15 g	10 min	17.2 %
Aroma (end of boil)	Galaxy	15 g	10 min	15 %
Dry Hop	Galaxy	30 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP041 - Pacific Ale Yeast	Ale	Liquid	35 ml	White Labs