

Chmielowiec lager lekki

- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **50 liter(s)**
- Total mash volume **60 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **75 C**, Time **30 min**
- Temp **80 C**, Time **20 min**

Mash step by step

- Heat up **50 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **30 min** at **75C**
- Keep mash **20 min** at **80C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 8 kg (80%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (10%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5%) | 75 % | 150 |
| Grain | Oats, Flaked | 0.5 kg (5%) | 80 % | 2 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|----------|
| Flavor | Mango | 450 g | Secondary | 7 day(s) |