

# lekka IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (57.1%)	80 %	4.5
Grain	Monachijski	0.5 kg (14.3%)	80 %	16
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3
Grain	Viking Vienna Malt	0.5 kg (14.3%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	30 min	7 %
Aroma (end of boil)	Zula	25 g	15 min	7 %
Dry Hop	Citra	30 g	3 day(s)	12.9 %
Dry Hop	Mosaic	30 g	3 day(s)	12.5 %
Dry Hop	Zula	50 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale