

lekka ipka

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **28**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 0.8 kg (33.3%) | 81 % | 4 |
| Grain | Pszeniczny | 0.6 kg (25%) | 85 % | 4 |
| Grain | Monachijski | 0.8 kg (33.3%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (8.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Admiral | 5 g | 60 min | 14.3 % |
| Boil | admiral | 5 g | 30 min | 14.3 % |
| Boil | Citra | 5 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 1 min | 12 % |
| Whirlpool | Rakau (NZ) | 20 g | 10 min | 9.5 % |
| Whirlpool | Mosaic | 10 g | 10 min | 10 % |
| Dry Hop | Rakau (NZ) | 30 g | 5 day(s) | 9.5 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| us 05 | Ale | Dry | 11.5 g | --- |