

# Lekka ipka

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **66**
- SRM **5.8**
- 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 **2 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	15 kg (93.8%)	--- %	4.5
Grain	Amber Malt	1 kg (6.3%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Boil	Citra	50 g	60 min	12.5 %
Boil	Jarrylo	35 g	40 min	15 %
Boil	Enigma (AUS)	30 g	20 min	17.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis