

lekkie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **48**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (61.5%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (12.3%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.4 kg (12.3%) | 85 % | 3 |
| Grain | Strzegom Pilzneński | 0.45 kg (13.8%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Centennial | 20 g | 60 min | 9.5 % |
| Boil | Centennial | 20 g | 15 min | 9.5 % |
| Boil | Centennial | 10 g | 0 min | 9.5 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 13.7 % |

Yeasts

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