

lekkie_ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **43**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (41.7%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 5 kg (41.7%) | 82 % | 4 |
| Grain | Płatki owsiane | 1 kg (8.3%) | 85 % | 3 |
| Grain | 3 Płatki pszeniczne | 1 kg (8.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | pułaski | 30 g | 60 min | 8.9 % |
| Boil | oktawia | 30 g | 60 min | 7.8 % |
| Boil | perle | 30 g | 60 min | 4.4 % |
| Boil | pułaski | 60 g | 5 min | 8.9 % |
| Boil | oktawia | 60 g | 10 min | 7.8 % |
| Boil | perle | 60 g | 15 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|--------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Liquid | 40 ml | White Labs |