

## Lekkie Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (83.3%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%) | 79 %  | 16  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Chinook PL | 35 g   | 60 min | 8.6 %      |
| Boil    | Chinook PL | 15 g   | 1 min  | 13 %       |
| Boil    | Cascade PL | 25 g   | 1 min  | 5.2 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |