

# Lekkoduch

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **70**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **47 C**, Time **20 min**
- Temp **64 C**, Time **55 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **51.5C**
- Add grains
- Keep mash **20 min** at **47C**
- Keep mash **55 min** at **64C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (54.8%)	79 %	6
Grain	Żytni	1 kg (27.4%)	85 %	8
Grain	Strzegom Wiedeński	0.65 kg (17.8%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	10.6 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Centennial	20 g	15 min	9.4 %
Aroma (end of boil)	Cascade	10 g	5 min	6.8 %
Aroma (end of boil)	Cascade	10 g	0 min	6.8 %
Dry Hop	Centennial	25 g	16 day(s)	9.4 %
Dry Hop	Simcoe	20 g	16 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Notes

- 13 warka - 25.11.2016 11,5 BLG  
13.12.2016 - chmielenie na zimno  
29.12.2016 - butelkowanie  
*Feb 15, 2018, 7:53 PM*