

# LIME LekkiSlav ALE

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **22**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Golden Pale ALE	0.6 kg (15%)	80 %	5
Grain	Strzegom Wiedeński	0.6 kg (15%)	79 %	10
Grain	Słód Dekstrynowy - Viking Malt (Strzegom)	0.4 kg (10%)	--- %	16
Grain	Cara Blonde - Castle Malting	0.4 kg (10%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	10 g	60 min	14.6 %
Aroma (end of boil)	Wakatu	15 g	10 min	7 %
Dry Hop	Cascade PL	10 g	7 day(s)	5.2 %
Dry Hop	Wakatu	15 g	7 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Liście limonki Kaffiru	10 g	Secondary	7 day(s)