

## 2022 lekkie

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **74C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (85.7%)	80.5 %	2
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45
Sugar	Cukier	0.5 kg (7.1%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Aroma (end of boil)	Citra	30 g	1 min	17 %
Dry Hop	galaxy	100 g	3 day(s)	17 %