

9# Lekka Hazy IPA Falcon

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **4.3**
- Style **American IPA**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (54.1%)	80 %	5
Grain	Pszeniczny	1 kg (13.5%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (13.5%)	61 %	5
Grain	Rice, Flaked	1.4 kg (18.9%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	5.2 %
Aroma (end of boil)	Falconer's Flight	100 g	1 min	5 %
Whirlpool	Falconer's Flight	100 g	20 min	5 %
Dry Hop	Falconer's Flight	200 g	5 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

Notes

- 5l wody do platkow, 18l do zacierania, 15 do wysladzania lub do ok 30l.
Dodatek ok 3 lyzeczki CaCl i 1 lyzeczki gipsu. Chmiel dodac na flame out i hop stand w okolo 80 stopniach.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Dodac 3g witC do nastawu.
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