

# LA Lucifer

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **73**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (70%)	80 %	5
Grain	Pszeniczny	0.6 kg (10%)	85 %	4
Grain	Rye, Flaked	0.9 kg (15%)	78.3 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (5%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Warrior	15 g	60 min	15.5 %
Whirlpool	Warrior	15 g	10 min	15.5 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Amarillo	30 g	20 min	12 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---

## Extras

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

Type	Name	Amount	Use for	Time
Other	Kwas askorbionowy	2 g	Bottling	---
Other	Cukier	85 g	Bottling	---