

# Lekka WCIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **52**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (35.4%)	80 %	35
Liquid Extract	Bruntal	1.7 kg (35.4%)	81 %	26
Dry Extract	Muntons DME - Extra Light	0.5 kg (10.4%)	95 %	6
Dry Extract	Muntons DME - Wheat	0.5 kg (10.4%)	95 %	8
Grain	Weyermann - Carapils	0.4 kg (8.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	20 min	12.5 %
Boil	Mosaic	30 g	20 min	13.2 %
Boil	Cascade	30 g	15 min	5.8 %
Aroma (end of boil)	Citra	15 g	0 min	12.5 %
Aroma (end of boil)	Mosaic	15 g	0 min	13.2 %
Aroma (end of boil)	Cascade	15 g	0 min	5.8 %
Whirlpool	Citra	15 g	0 min	12.5 %
Whirlpool	Mosaic	15 g	0 min	13.2 %
Whirlpool	Cascade	15 g	0 min	5.8 %
Dry Hop	Citra	30 g	4 day(s)	12.5 %
Dry Hop	Mosaic	30 g	4 day(s)	13.2 %
Dry Hop	Cascade	30 g	4 day(s)	5.8 %

## Yeasts

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