

## lekkie\_ale\_2

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **50**
- SRM **3.1**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (84.7%)	82 %	4
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3
Grain	3 Płatki pszeniczne	0.4 kg (6.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Halertau Ariana	35 g	30 min	11.7 %
Boil	Halertau Ariana	35 g	15 min	11.7 %
Aroma (end of boil)	Simcoe	30 g	5 min	12.9 %
Aroma (end of boil)	Cascade	30 g	5 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	200 ml	poprzednia warka