

# Leser

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (78.6%) | 80 %  | 5   |
| Grain | Monachijski          | 1.5 kg (21.4%) | 80 %  | 16  |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Citra   | 60 g   | 20 min   | 12 %       |
| Boil      | Mosaic  | 30 g   | 20 min   | 10 %       |
| Boil      | Cascade | 30 g   | 10 min   | 6 %        |
| Whirlpool | Cascade | 30 g   | 10 min   | 6 %        |
| Dry Hop   | Citra   | 30 g   | 3 day(s) | 12 %       |
| Dry Hop   | Cascade | 30 g   | 3 day(s) | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |