

## Leszy v2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **52**
- SRM **29.7**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **36.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (59.3%)	79 %	6
Grain	Strzegom Barwiący	0.5 kg (7.4%)	68 %	1300
Grain	Karmelowy Strzegom	0.25 kg (3.7%)	75 %	300
Grain	Strzegom Golden Ale	2 kg (29.6%)	80 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	25 min	6 %
Boil	Summit	30 g	55 min	17 %
Boil	Summit	15 g	10 min	17 %
Boil	Cascade	30 g	0 min	6 %
Dry Hop	Cascade	55 g	5 day(s)	6 %
Boil	Summit	55 g	0 min	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	500 ml	Fermentum Mobile