

## Lisek v2

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **13.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.6 kg (92.3%)	82 %	4
Grain	Viking Wheat Malt	0.3 kg (7.7%)	83 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	14 g	60 min	11 %
Boil	Citra	15 g	10 min	12 %
Aroma (end of boil)	Chinook	15 g	5 min	13 %
Aroma (end of boil)	Chinook	15 g	1 min	13 %
Whirlpool	Citra	17 g	0 min	12 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Chinook	20 g	5 day(s)	13 %

### Yeasts

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