

Biały Sokół

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **12**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **39.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 6.5 kg (38.2%) | 80.5 % | 3 |
| Grain | Briess - Wheat Malt, White | 5 kg (29.4%) | 85 % | 5 |
| Adjunct | Briess - Red Wheat Flakes | 5 kg (29.4%) | 70 % | 3 |
| Grain | Oats, Malted | 0.5 kg (2.9%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Challenger | 20 g | 15 min | 7 % |
| Boil | bobek | 50 g | 1 min | 5 % |