

Słoneczne Bąbelki

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **43**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **50 min**
- Evaporation rate **5 %/h**
- Boil size **12 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **5.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (71.4%) | 80 % | 5 |
| Grain | Viking Oat malt | 0.2 kg (14.3%) | 61 % | 5 |
| Grain | Viking Cookie Malt | 0.2 kg (14.3%) | 72 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Magnum | 5 g | 60 min | 13.5 % |
| Aroma (end of boil) | Azacca | 20 g | 5 min | 14 % |
| Whirlpool | Amarillo | 10 g | 30 min | 9.5 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |