

# Soczek dla Myszy v2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **3.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **8 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **19.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.6 kg (48.5%) | 80 %  | 4   |
| Grain | Pszeniczny          | 1.7 kg (51.5%) | 85 %  | 4   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Warrior  | 10 g   | 60 min   | 15.5 %     |
| Whirlpool | Amarillo | 30 g   | 15 min   | 9.5 %      |
| Dry Hop   | Amarillo | 20 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Liquid | 150 ml | White Labs |

## Extras

| Type        | Name            | Amount | Use for   | Time     |
|-------------|-----------------|--------|-----------|----------|
| Other       | Marakuja        | 1500 g | Secondary | 7 day(s) |
| Fining      | mech irlandzki  | 5 g    | Boil      | 10 min   |
| Water Agent | chlerek wapnia  | 4 g    | Mash      | 60 min   |
| Water Agent | gips piwowarski | 4 g    | Mash      | 60 min   |