

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 |