

Soczek

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **15**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **72 C**, Time **80 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **80 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (60.2%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1.8 kg (21.7%) | 83 % | 5 |
| Grain | Płatki owsiane | 1 kg (12%) | 60 % | 3 |
| Grain | Viking oat malt | 0.5 kg (6%) | 70 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Nectaron | 20 g | 30 min | 9.9 % |
| Boil | Nectaron | 50 g | 1 min | 9.9 % |
| Whirlpool | Nectaron | 50 g | 1 min | 9.9 % |
| Dry Hop | Nectaron | 80 g | 2 day(s) | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Slant | 200 ml | Lallemand |

Notes

- Kleikować płatki
Feb 17, 2023, 3:04 PM