Tribute to Sówka

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

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

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(52.6%)*	80 %	5
Grain	Pilzneński	1 kg *(13.2%)*	81 %	4
Grain	Pszeniczny	1.3 kg *(17.1%)*	85 %	4
Grain	Płatki owsiane	1.3 kg *(17.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12 %
Boil	Citra	30 g	10 min	12 %
Boil	Lemon drop	20 g	10 min	5.4 %
Whirlpool	Citra	50 g	45 min	12 %
Whirlpool	Lemon drop	50 g	45 min	5.4 %
Dry Hop	Lemon drop	100 g	4 day(s)	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis