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	chlorek wapnia	4 g	Mash	60 min
Water Agent	gips piwowarski	4 g	Mash	60 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.