

# Soczek Strata

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU ---
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **36.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **27.4 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (73.4%)	80 %	4
Grain	Płatki owsiane	1.2 kg (13.6%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.15 kg (1.7%)	80 %	6
Grain	Płatki pszeniczne	1 kg (11.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	0 min	12.6 %
Whirlpool	Strata	100 g	0 min	15.3 %
Whirlpool	Mosaic	50 g	0 min	12.8 %
Dry Hop	Citra	50 g	3 day(s)	12.6 %
Dry Hop	Mosaic	50 g	3 day(s)	12.8 %
Dry Hop	Strata	200 g	3 day(s)	15.5 %

## Extras

Type	Name	Amount	Use for	Time
Fining	łuska ryżowa	500 g	Mash	---

Water Agent	chlorek wapnia	15 g	Mash	---
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