

## Soczkers 4 double

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **20**
- SRM **4.4**
- 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 **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (53.3%)	80 %	4
Grain	Pszeniczny	1.5 kg (20%)	85 %	4
Grain	Płatki owsiane	1 kg (13.3%)	85 %	3
Grain	Płatki pszeniczne	1 kg (13.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	10 min	10 %
Boil	Citra	30 g	10 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Dry Hop	Amarillo	40 g	1 day(s)	9.5 %
Dry Hop	Citra	40 g	1 day(s)	12 %
Dry Hop	Mosaic	30 g	1 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile
Safale S-04	Ale	Dry	11 g	Safale