

Lot Sokolnika

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (82%)	81 %	4
Grain	Pszeniczny	1 kg (16.4%)	85 %	4
Grain	Caraaroma	0.1 kg (1.6%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Falconer's Flight	15 g	30 min	11.3 %
Boil	Falconer's Flight	15 g	15 min	11.3 %
Whirlpool	Falconer's Flight	30 g	10 min	11.3 %
Dry Hop	Falconer's Flight	105 g	2 day(s)	11.32 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	40 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	20 g	Mash	---