

# Słoneczne Bąbelki

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- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **43**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **50 min**
- Evaporation rate **5 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **5.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (71.4%)	80 %	5
Grain	Viking Oat malt	0.2 kg (14.3%)	61 %	5
Grain	Viking Cookie Malt	0.2 kg (14.3%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Aroma (end of boil)	Azacca	20 g	5 min	14 %
Whirlpool	Amarillo	10 g	30 min	9.5 %
Dry Hop	Citra	20 g	7 day(s)	12 %