

Soczek dla Myszy

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **3.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 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 **10 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

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

Mash step by step

- Heat up **10 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.5 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 (48.1%)	80 %	4
Grain	Pszeniczny	1.5 kg (45.1%)	85 %	4
Grain	Płatki pszeniczne	0.225 kg (6.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Marakuja	1500 g	Secondary	7 day(s)
Fining	mech irlandzki	5 g	Boil	15 min

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