

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 |