

# Soczkers na Conanach

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **43**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	4 kg (75.5%)	79 %	4
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	Płatki owsiane	0.8 kg (15.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.9 %
Boil	Citra	20 g	15 min	13.9 %
Whirlpool	Citra	20 g	40 min	13.9 %
Dry Hop	Citra	50 g	5 day(s)	13.9 %
Dry Hop	Cascade	100 g	5 day(s)	6 %
Dry Hop	equanot	60 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	1800 ml	Yeast Bay