

# Tribute to Sówka

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **26.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (52.6%)   | 80 %  | 5   |
| Grain | Pilzneński           | 1 kg (13.2%)   | 81 %  | 4   |
| Grain | Pszeniczny           | 1.3 kg (17.1%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 1.3 kg (17.1%) | 85 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Citra      | 20 g   | 30 min   | 12 %       |
| Boil      | Citra      | 30 g   | 10 min   | 12 %       |
| Boil      | Lemon drop | 20 g   | 10 min   | 5.4 %      |
| Whirlpool | Citra      | 50 g   | 45 min   | 12 %       |
| Whirlpool | Lemon drop | 50 g   | 45 min   | 5.4 %      |
| Dry Hop   | Lemon drop | 100 g  | 4 day(s) | 5.4 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |