

# Mmmm, soczek

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%)    | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 1 kg (16.7%)  | 82 %  | 4   |
| Grain | Viking Wheat Malt    | 1 kg (16.7%)  | 83 %  | 5   |
| Grain | Oats, Flaked         | 0.5 kg (8.3%) | 80 %  | 2   |
| Grain | Wheat, Flaked        | 0.5 kg (8.3%) | 77 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| First Wort          | Summit     | 5 g    | 20 min | 17 %       |
| Boil                | Cascade PL | 10 g   | 60 min | 5.2 %      |
| Aroma (end of boil) | Citra      | 10 g   | 30 min | 12 %       |
| Aroma (end of boil) | Amarillo   | 10 g   | 30 min | 9.5 %      |
| Aroma (end of boil) | Summit     | 10 g   | 30 min | 17 %       |
| Aroma (end of boil) | Citra      | 5 g    | 5 min  | 12 %       |
| Aroma (end of boil) | Amarillo   | 5 g    | 5 min  | 9.5 %      |
| Aroma (end of boil) | Summit     | 5 g    | 5 min  | 17 %       |
| Whirlpool           | Equinox    | 20 g   | 0 min  | 13.1 %     |
| Whirlpool           | Palisade   | 20 g   | 0 min  | 7.5 %      |

|         |          |      |           |       |
|---------|----------|------|-----------|-------|
| Dry Hop | Summit   | 20 g | 19 day(s) | 17 %  |
| Dry Hop | Palisade | 20 g | 19 day(s) | 7.5 % |
| Dry Hop | Summit   | 20 g | 5 day(s)  | 17 %  |
| Dry Hop | Palisade | 20 g | 5 day(s)  | 17 %  |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Dry   | 11 g   | Fermentis  |
| Safale S-33  | Ale  | Slant | 250 ml | Fermentis  |

## Extras

| Type  | Name | Amount | Use for | Time  |
|-------|------|--------|---------|-------|
| Spice | Sól  | 5 g    | Boil    | 5 min |

## Notes

- Receptura wstępna - ewoluuje  
*Apr 25, 2018, 2:53 PM*