

## Mini Soczkers 2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński             | 1 kg (33.3%)   | 81 %  | 4   |
| Grain | Briess - Pale Ale Malt | 1.3 kg (43.3%) | 80 %  | 7   |
| Grain | Płatki owsiane         | 0.6 kg (20%)   | 85 %  | 3   |
| Grain | Płatki pszeniczne      | 0.1 kg (3.3%)  | 85 %  | 3   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 10 g   | 20 min | 10 %       |
| Boil    | Citra  | 20 g   | 1 min  | 12 %       |
| Boil    | Citra  | 10 g   | 20 min | 12 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 81 ml  | Fermentis  |