

# 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