

# Soczek dla Myszy

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **3.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **19.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.6 kg (48.1%)  | 80 %  | 4   |
| Grain | Pszeniczny          | 1.5 kg (45.1%)  | 85 %  | 4   |
| Grain | Płatki pszeniczne   | 0.225 kg (6.8%) | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 10 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Amarillo | 20 g   | 5 min    | 9.5 %      |
| Aroma (end of boil) | Citra    | 20 g   | 5 min    | 12 %       |
| Dry Hop             | Amarillo | 20 g   | 3 day(s) | 9.5 %      |
| Dry Hop             | Citra    | 20 g   | 3 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Other  | Marakuja       | 1500 g | Secondary | 7 day(s) |
| Fining | mech irlandzki | 5 g    | Boil      | 15 min   |

|             |                 |     |      |        |
|-------------|-----------------|-----|------|--------|
| Water Agent | chlorek wapnia  | 4 g | Mash | 60 min |
| Water Agent | gips piwowarski | 4 g | Mash | 60 min |