

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 |