

# Mega Soczkers 3

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **14**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński        | 5 kg (71.4%) | 81 %  | 4   |
| Grain | Płatki pszeniczne | 1 kg (14.3%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 1 kg (14.3%) | 85 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Citra    | 20 g   | 10 min   | 12 %       |
| Boil      | Mosaic   | 20 g   | 10 min   | 10 %       |
| Whirlpool | Citra    | 30 g   | 0 min    | 12 %       |
| Whirlpool | Mosaic   | 30 g   | 0 min    | 10 %       |
| Dry Hop   | Galaxy   | 50 g   | 3 day(s) | 15 %       |
| Dry Hop   | Amarillo | 50 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant  | 150 ml | Fermentum Mobile |
| FM53 Voss kveik      | Ale  | Liquid | 150 ml | FM               |