

# Słoneczne Żniwa

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **29**
- SRM **2.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **5.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (69%)	80 %	5
Grain	Viking Wheat Malt	0.25 kg (17.2%)	83 %	5
Grain	Płatki owsiane	0.2 kg (13.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	50 min	4.2 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Dry Hop	Amarillo	15 g	7 day(s)	9.5 %
Dry Hop	Citra	15 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---