

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 | --- |