

Soczek Strata

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU ---
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **36.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **27.4 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 6.5 kg (73.4%) | 80 % | 4 |
| Grain | Płatki owsiane | 1.2 kg (13.6%) | 60 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (1.7%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 1 kg (11.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citra | 50 g | 0 min | 12.6 % |
| Whirlpool | Strata | 100 g | 0 min | 15.3 % |
| Whirlpool | Mosaic | 50 g | 0 min | 12.8 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12.6 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 12.8 % |
| Dry Hop | Strata | 200 g | 3 day(s) | 15.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|------|
| Fining | łuska ryżowa | 500 g | Mash | --- |

| | | | | |
|-------------|----------------|------|------|-----|
| Water Agent | chlorek wapnia | 15 g | Mash | --- |
|-------------|----------------|------|------|-----|