

## Soczkers 5

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	5
Grain	Pszeniczny	0.7 kg (9.9%)	85 %	4
Grain	Płatki pszeniczne	0.7 kg (9.9%)	85 %	3
Grain	Płatki owsiane	0.7 kg (9.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Mosaic	15 g	10 min	10 %
Boil	Citra	15 g	10 min	12 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Amarillo	20 g	20 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	100 ml	fermentis

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	pulpa z brzoskiwnia	1000 g	Secondary	7 day(s)