

# Biały Sokół

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **12**
- SRM **4.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **39.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6.5 kg (38.2%)	80.5 %	3
Grain	Briess - Wheat Malt, White	5 kg (29.4%)	85 %	5
Adjunct	Briess - Red Wheat Flakes	5 kg (29.4%)	70 %	3
Grain	Oats, Malted	0.5 kg (2.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Challenger	20 g	15 min	7 %
Boil	bobek	50 g	1 min	5 %