

Soczek próba

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **4.1**
- Style **White 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 **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (33.8%)	80 %	2.5
Grain	Pszeniczny	1 kg (13.5%)	85 %	4
Grain	Słód owsiany	1 kg (13.5%)	60 %	7
Grain	Płatki pszeniczne	1 kg (13.5%)	60 %	3
Grain	Płatki owsiane	1 kg (13.5%)	60 %	3
Grain	enzymatyczny	0.4 kg (5.4%)	76 %	7
Grain	Płatki ryżowe	0.3 kg (4.1%)	70 %	2
Grain	Weyermann - Acidulated Malt	0.2 kg (2.7%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Falconer's Flight	100 g	5 min	10.2 %
Whirlpool	Simcoe	25 g	5 min	12.6 %
Whirlpool	Cascade	100 g	5 min	6 %
Whirlpool	Mosaic	20 g	5 min	12.8 %
Whirlpool	Citra	20 g	5 min	12.6 %

Dry Hop	Simcoe	50 g	3 day(s)	12.6 %
Dry Hop	Citra	30 g	3 day(s)	12.6 %
Dry Hop	Mosaic	30 g	3 day(s)	12.8 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

Extras

Type	Name	Amount	Use for	Time
Water Agent	sól kuchenna	10 g	Mash	---
Water Agent	gips piwowarski	4 g	Mash	---
Water Agent	kwask mlekowy	4 g	Mash	---
Fining	whirlflock	0.5 g	Boil	10 min
Other	łuska ryżowa	200 g	Mash	---