

Soczkers 5

- 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) |