Soczek

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **15**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **72 C**, Time **80 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **80 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(60.2%)*	80 %	5
Grain	Viking Wheat Malt	1.8 kg *(21.7%)*	83 %	5
Grain	Płatki owsiane	1 kg *(12%)*	60 %	3
Grain	Viking oat malt	0.5 kg *(6%)*	70 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	20 g	30 min	9.9 %
Boil	Nectaron	50 g	1 min	9.9 %
Whirlpool	Nectaron	50 g	1 min	9.9 %
Dry Hop	Nectaron	80 g	2 day(s)	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	200 ml	Lallemand

Notes

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