

## apa sosna

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **19.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **30 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.5 liter(s)**
- Total mash volume **59.4 liter(s)**

### Fermentables

| Type  | Name                      | Amount          | Yield  | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 12.5 kg (84.2%) | 80.5 % | 6   |
| Grain | Pszeniczny                | 0.85 kg (5.7%)  | 85 %   | 4   |
| Grain | Karmelowy Jasny           | 1 kg (6.7%)     | 75 %   | 100 |
| Grain | Special B Castle          | 0.5 kg (3.4%)   | 70 %   | 350 |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | lunga  | 15 g   | 60 min   | 11 %       |
| Boil      | Simcoe | 25 g   | 15 min   | 13.2 %     |
| Whirlpool | Simcoe | 30 g   | 0 min    | 13.2 %     |
| Dry Hop   | Simcoe | 45 g   | 2 day(s) | 13.2 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Flavor | pedy sosny | 350 g  | Boil    | 10 min |