

# IPA Sosna

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **71 C**, Time **50 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **50 min** at **71C**
- Keep mash **3 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznerski Eraclea weyermann	1 kg (19.6%)	80.5 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (58.8%)	80 %	4
Grain	Słód pszeniczny Weyermann	0.6 kg (11.8%)	82 %	5
Adjunct	Płatki Owsiane	0.5 kg (9.8%)	75 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	70 min	14 %
Boil	Styrian Golding	10 g	30 min	2.3 %
Boil	Simcoe	10 g	30 min	13.2 %
Aroma (end of boil)	simcoe	10 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy sosny	150 g	Boil	15 min