

# Polskie jasne sosnowe

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (15.9%)	79 %	22
Adjunct	syrop sosnowy	0.3 kg (4.8%)	100 %	---
dodany po chłodzeniu				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	70 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	owoce jałowca	10 g	Boil	10 min

## Notes

- Syrop sosnowy wlewany jest po chłodzeniu, na fermentacje burzliwą.  
*Feb 10, 2019, 11:23 PM*