

# Raczej sosnowe IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	0 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Whirfloc	1 g	Boil	10 min
Spice	Pędy Sosny	300 g	Boil	0 min

## Notes

- Pędy Sosny 300g - na whirlpool na 30 min, jak będzie za mało aromatyczne dodać do fermentacji cichej  
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