

# Sosnowa APA

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **11.9**
- Style **American Pale Ale**

## 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 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Karmel 150	1 kg (15.4%)	75 %	150
Grain	owies niesłodowany nieśrutowany	0.5 kg (7.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	25 g	60 min	14 %
Boil	Souther Cross	15 g	20 min	14 %
Boil	Southern Cross	5 g	5 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	pędy sosny	25 g	Boil	12 min
Fining	mech irlandzki	5 g	Boil	15 min