

# Sosnowa IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **112**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (95.7%) | 85 %  | 7   |
| Grain | Weyermann - Caraamber     | 0.2 kg (4.3%)  | 75 %  | 65  |

## Hops

| Use for             | Name           | Amount | Time   | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| First Wort          | Green Bullet   | 30 g   | 10 min | 11 %       |
| Boil                | Southern Cross | 30 g   | 60 min | 11 %       |
| Aroma (end of boil) | Waimea         | 30 g   | 75 min | 17 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name                         | Amount | Use for | Time   |
|--------|------------------------------|--------|---------|--------|
| Flavor | Sok z młodych pędów sosny ml | 200 g  | Mash    | 60 min |