

# sosnowa ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37 liter(s)**
- Total mash volume **49.3 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **37 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **28.1 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (81.1%)	80 %	5
Grain	Płatki owsiane	0.83 kg (6.8%)	85 %	3
Grain	Płatki pszeniczne	1 kg (8.1%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	33.34 g	60 min	10.3 %
Boil	lunga	66.66 g	20 min	10.3 %
Boil	Simcoe	100 g	1 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	333.34 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	pȩdy sosny	1000 g	Boil	10 min
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