

Sosnowa IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **62**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (57.1%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (19%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (19%) | 85 % | 4 |
| Grain | Cara Gold | 0.25 kg (4.8%) | 75 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Warrior | 25 g | 60 min | 15.5 % |
| Boil | Simcoe | 55 g | 10 min | 13.2 % |
| Whirlpool | Simcoe | 20 g | 10 min | 13.2 % |
| Dry Hop | Simcoe | 25 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 22.92 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|-----------|----------|
| Flavor | pepy sosny | 120 g | Boil | 20 min |
| Flavor | pepy sosny | 50 g | Secondary | 5 day(s) |