

Sosnowe APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (85.7%)	80 %	5
Grain	Płatki owsiane	0.5 kg (9.5%)	60 %	3
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Chinook	10 g	15 min	13 %
Aroma (end of boil)	Chinook	15 g	0 min	13 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Dry Hop	Simcoe	65 g	7 day(s)	13.2 %
Dry Hop	Chinook	25 g	7 day(s)	13 %

Extras

Type	Name	Amount	Use for	Time
Spice	Kiełki sosny	700 g	Boil	30 min