

# SOSNOWE APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **7.7**
- 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 **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pale Ale           | 4 kg (71.4%)  | 80 %  | 5   |
| Grain | Monachijski typ II | 1 kg (17.9%)  | 79 %  | 22  |
| Grain | Caraamber          | 0.5 kg (8.9%) | 75 %  | 59  |
| Grain | Carabohemian       | 0.1 kg (1.8%) | 75 %  | 200 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 15 g   | 60 min | 12.2 %     |
| Boil    | Simcoe | 15 g   | 20 min | 12.2 %     |
| Boil    | Simcoe | 20 g   | 10 min | 12.2 %     |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |            |       |           |          |
|-------|------------|-------|-----------|----------|
| Spice | Pędy sosny | 100 g | Secondary | 7 day(s) |
|-------|------------|-------|-----------|----------|

## Notes

- Z pędów sosny wykonać herbatkę i wystudzoną dolać w całości na cichą fermentację. Podczas warzenia wziąć pod uwagę zwiększenie objętości oraz rozcieńczenie warki.  
*May 23, 2022, 9:22 PM*