# r sosnapa 2023

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pilsner malt | 2.4 kg *(78.7%)* | 82 % | 4 |
| Grain | Monachijski r | 0.3 kg *(9.8%)* | 80 % | 16 |
| Grain | Weyermann - Carapils r | 0.25 kg *(8.2%)* | 78 % | 4 |
| Dry Extract | Dry Extract (DME) - Extra Light R | 0.1 kg *(3.3%)* | 95 % | 6 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Magnat | 4 g | 60 min | 12 % |
| Boil | Cascade PL | 10 g | 22 min | 7.8 % |
| Boil | Centennial r | 10 g | 22 min | 10.5 % |
| Boil | Cascade PL | 10 g | 12 min | 7.8 % |
| Boil | Centennial r | 10 g | 12 min | 10.5 % |
| Aroma (end of boil) | Cascade PL | 10 g | 1 min | 7.8 % |
| Aroma (end of boil) | Centennial r | 10 g | 1 min | 10.5 % |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Herb | pędy sosny | 44 g | Boil | 15 min |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.