Sosnowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny Best Ale Crisp	2.6 kg *(49.1%)*	82 %	5
Grain	Słód PSZENICZNY Viking Malt	1.2 kg *(22.6%)*	82 %	5
Grain	Słód pale ale Viking Malt Strzegom	1 kg *(18.9%)*	82 %	4
Grain	Słód MONACHIJSKI typ I 16 EBC Crisp	0.5 kg *(9.4%)*	82 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla własny - szyszki	40 g	60 min	5 %
Aroma (end of boil)	Sybilla własny - szyszki	40 g	10 min	5 %
Aroma (end of boil)	Nelson Sauvin NZ	20 g	5 min	10.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11 g	---

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

Extras

Type	Name	Amount	Use for	Time
Flavor	pędy sosnowe	170 g	Boil	10 min