

## sosnowo świerkowe 2025

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **12**
- SRM **6.4**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

| Type           | Name                          | Amount         | Yield | EBC |
|----------------|-------------------------------|----------------|-------|-----|
| Grain          | pilzneński vikin malt         | 5 kg (43.9%)   | 77 %  | 4.3 |
| Grain          | słód karmelowy 30 viking malt | 1 kg (8.8%)    | 75 %  | 30  |
| Grain          | Strzegom Wiedeński            | 1 kg (8.8%)    | 79 %  | 10  |
| Grain          | Strzegom Pszeniczny           | 1 kg (8.8%)    | 81 %  | 4.2 |
| Grain          | płatki jęczmienne             | 1 kg (8.8%)    | 60 %  | 4   |
| Liquid Extract | ekstrakt jęczmienny jasny     | 2.4 kg (21.1%) | 100 % | 15  |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Marynka   | 20 g   | 20 min | 7.8 %      |
| Boil                | sladek    | 20 g   | 15 min | 7.68 %     |
| Aroma (end of boil) | Marynka   | 10 g   | 10 min | 7.8 %      |
| Aroma (end of boil) | Sladek    | 10 g   | 10 min | 7.68 %     |
| Aroma (end of boil) | centenial | 30 g   | 5 min  | 6.2 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 33 g   | Fermentis  |

### Extras

| Type  | Name       | Amount | Use for | Time   |
|-------|------------|--------|---------|--------|
| Spice | pedy sosny | 2000 g | Boil    | 20 min |