# Sosnowe IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **6.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pale Ale | 5 kg *(90.9%)* | 79 % | 6 |
| Grain | Caramunich® typ I | 0.5 kg *(9.1%)* | 73 % | 80 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 14.6 % |
| Dry Hop | Iunga | 30 g | 7 day(s) | 12.4 % |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | Pędy sosny | 150 g | Boil | 15 min |
| Fining | mech irlandzki | 5 g | Boil | 15 min |