

# r sosnapa 2023

- 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	peędy sosny	44 g	Boil	15 min