r sosnapa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Dry Extract (DME) - Extra Light R	0.35 kg *(12.1%)*	95 %	6
Grain	Viking Pale Ale malt	2.55 kg *(87.9%)*	84 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7 R	10 g	22 min	12.1 %
Boil	Chinook R	10 g	22 min	11 %
Boil	Chinook R	10 g	12 min	11 %
Boil	Idaho 7 R	5 g	12 min	12.1 %
Aroma (end of boil)	Chinook R	5 g	1 min	11 %
Aroma (end of boil)	Simcoe R	18 g	1 min	2.2 %
Aroma (end of boil)	Idaho 7 R	5 g	1 min	12.1 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	pędy sosny	30 g	Boil	15 min