

sosnowo świerkowe 2025

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **6.2**
- 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 **24 liter(s)**
- Total mash volume **32 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 **24 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 **34.6 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 (48.1%)	77 %	4.3
Grain	słód karmelowy 30 viking malt	1 kg (9.6%)	75 %	30
Grain	Strzegom Wiedeński	1 kg (9.6%)	79 %	10
Grain	Strzegom Pszeniczny	1 kg (9.6%)	81 %	4.2
Liquid Extract	ekstrakt jęczmienny jasny	2.4 kg (23.1%)	100 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.8 %
Boil	sladek	20 g	20 min	7.68 %
Aroma (end of boil)	Marynka	10 g	15 min	7.8 %
Aroma (end of boil)	Sladek	10 g	10 min	7.68 %
Aroma (end of boil)	centenial	60 g	5 min	6.2 %

Yeasts

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

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