

# Sosna

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **5.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **49.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **25.3 liter(s)** of **76C** water or to achieve **49.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (8.3%)	79 %	16
Grain	Pszeniczny	2 kg (16.7%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.2%)	75 %	30
Grain	Płatki owsiane	0.5 kg (4.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	8.5 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %
Aroma (end of boil)	Simcoe	50 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pedy sosny	150 g	Boil	30 min
Flavor	Pedy sosny	150 g	Boil	5 min
Water Agent	Gips piwowarski	6 g	Boil	60 min