

# Sośnipa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.9**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (58.3%)	80 %	5
Grain	Viking Pilsner malt	1.8 kg (35%)	82 %	4
Grain	płatki jęczmienne	0.25 kg (4.9%)	60 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	perle	15 g	60 min	5.9 %
Boil	perle	15 g	30 min	5.9 %
Aroma (end of boil)	styrian goldings	15 g	5 min	3.5 %
Whirlpool	hallertau blanc	25 g	5 min	9.3 %
Whirlpool	simcoe	25 g	5 min	12.8 %
Dry Hop	simcoe	25 g	4 day(s)	12.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	peądy sosny	500 g	Boil	15 min
Flavor	peądy świerku	55 g	Boil	15 min
Flavor	peądy jodły	60 g	Boil	15 min
Flavor	peądy jałowca	13 g	Boil	15 min