

Sosnowa IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **5.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (83.3%) | 82 % | 4 |
| Grain | Karmelowy Czerwony | 0.3 kg (5%) | 75 % | 59 |
| Grain | Płatki owsiane | 0.2 kg (3.3%) | 60 % | 3 |
| Grain | Jęczmień niesłodowany | 0.2 kg (3.3%) | 75 % | 2 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (5%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Flavor | pȩdy sosny | 150 g | Boil | 60 min |
| Flavor | pȩdy sosny | 50 g | Boil | 15 min |