

Sosnowe APA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **3 %**
- Size with trub loss **35 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **40.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (73.7%)	79 %	6
Grain	Viking Vienna Malt	1 kg (10.5%)	79 %	7
Grain	Strzegom Monachijski typ I	0.5 kg (5.3%)	79 %	16
Grain	Oat, Raw	1 kg (10.5%)	60.9 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnat	100 g	60 min	11.2 %
Boil	Chinook	100 g	30 min	7 %
Whirlpool	Columbus/Tomahawk/Zeus	50 g	10 min	12.9 %
Dry Hop	Izabella	50 g	4 day(s)	6.4 %
Dry Hop	Eureka!	50 g	4 day(s)	17.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Pędy sosny	150 g	Boil	20 min
Spice	Pędy sosny	150 g	Secondary	4 day(s)

Notes

- Gęstwa tygodniowa od Damiana, pędy sosny z ogrodu.
May 7, 2023, 11:29 AM