

## #13 Sosnowa AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (83.9%)	80 %	5
Grain	Pszeniczny	0.4 kg (5.6%)	85 %	4
Grain	Żytni	0.75 kg (10.5%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.3 %
Whirlpool	Ahtanum	30 g	15 min	3 %
Dry Hop	Simcoe	70 g	2 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	2000 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	20 min

Other	Młode pędy sosny	180 g	Boil	20 min
Other	Młode pędy sosny	150 g	Secondary	4 day(s)