

#13 - Sosnowa IPA - "Strażniczka Lasu"

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **4.7**
- Style **American IPA**

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 **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.2%)	60 %	3
Grain	Cookie Viking Malt	0.25 kg (4.1%)	75 %	30
Grain	Weyermann - Pilsneński Premium	0.35 kg (5.7%)	81 %	2.5
resztki z poprzedniej warki				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	40 min	11 %
Dry Hop	Simcoe	100 g	3 day(s)	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	140 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	pędy sosny	250 g	Boil	15 min

pokrojone luzem do gara				
Fining	mech irlandzki	5 g	Boil	10 min
Herb	peędy sosny	150 g	Boil	5 min
pokrojone luzem do gara				
Other	witamina C	2 g	Bottling	---