

# Brut IPA Sosna

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **51**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **120 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **120 min** at **62C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (45.5%)	80 %	4
Grain	Briess - Pale Ale Malt	1.5 kg (45.5%)	80 %	7
Grain	Żytni	0.3 kg (9.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	100 g	30 min	5 %

## Extras

Type	Name	Amount	Use for	Time
Other	glukoamylaza	5 g	Mash	60 min
Flavor	pączki sosny macerowane w spirytusie	100 g	Secondary	---
Water Agent	Gips	10 g	Mash	---
Other	glukoamylaza	5 g	Primary	---

## Notes

- Przepis w trakcie opracowywania  
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