

# Pinus cosinus

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	30 min	13.2 %
Whirlpool	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	3 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	4 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Sosna	100 g	Boil	3 min