

r sosnapa 2024

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.8 kg (90.3%)	82 %	4
Grain	Monachijski r	0.3 kg (9.7%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	4 g	60 min	12 %
Boil	Cascade PL	8 g	22 min	7.3 %
Boil	Centennial r	8 g	22 min	10.9 %
Boil	Cascade PL	10 g	12 min	7.3 %
Boil	Centennial r	10 g	12 min	10.9 %
Aroma (end of boil)	Cascade PL	6 g	1 min	7.3 %
Aroma (end of boil)	Centennial r	10 g	1 min	10.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	pȩdy sosny	36 g	Boil	15 min