

# Sosenka

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **5.4**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.1 kg (19%)	83 %	5
Grain	Viking Munich Malt	1.14 kg (19.7%)	78 %	18
Grain	Viking Pale Ale malt	0.8 kg (13.8%)	80 %	5
Grain	Żytni	0.5 kg (8.6%)	85 %	8
Grain	Viking Vienna Malt	1 kg (17.3%)	79 %	7
Grain	Oats, Flaked	0.5 kg (8.6%)	80 %	2
Grain	Viking Pilsner malt	0.35 kg (6%)	82 %	4
Sugar	Cane (Beet) Sugar	0.4 kg (6.9%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	24 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Slant	250 ml	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy sosny	50 g	Boil	15 min
Flavor	Zest cytryny	20 g	Boil	10 min
Flavor	Curacao	10 g	Boil	10 min