

## sosna

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **4.9**

### 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (50%)	80 %	7
Grain	Strzegom Pilzneński	1.5 kg (25%)	80 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Polaris	50 g	10 min	20.8 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11 g	Mangrove Jack's