

# sosnapa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (88.6%)	80 %	5
Grain	Strzegom Karmel 30	0.3 kg (3.8%)	75 %	30
Grain	Pszeniczny	0.6 kg (7.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	27 g	60 min	15.5 %
Boil	Ella (AUS)	20 g	5 min	14.6 %
Boil	Ella (AUS)	30 g	1 min	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy sosny	300 g	Boil	15 min