

# Sosnowa APA I Kwas

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.2 liter(s)**
- Total mash volume **6.9 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **5.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **9.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.65 kg (37.7%)	80 %	5
Grain	Pilzneński	0.98 kg (56.6%)	81 %	4
Grain	Simpsons - Premium English Caramalt	0.1 kg (5.7%)	71 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10.94 g	60 min	11.3 %
Aroma (end of boil)	Chinook	3.12 g	10 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	34.09 ml	---

## Extras

Type	Name	Amount	Use for	Time
Herb	pȩdy sosny	57.95 g	Secondary	7 day(s)