

sosnowa ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **40**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (81.1%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.25 kg (6.8%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (8.1%) | 85 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (4.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 10.3 % |
| Boil | lunga | 20 g | 20 min | 10.3 % |
| Boil | Simcoe | 30 g | 1 min | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------|-------|------|--------|
| Flavor | pȩdy sosny | 300 g | Boil | 10 min |
|--------|-------------|-------|------|--------|