

# Sosnowe amber ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **25.3**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (53.3%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (13.3%)	79 %	10
Grain	Monachijski	1 kg (26.7%)	80 %	16
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (6.7%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	20 min	11 %
Aroma (end of boil)	Chinook PL	20 g	5 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy sosny	150 g	Boil	5 min

Flavor	Pędy sosny	100 g	Secondary	7 day(s)
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