

# Sosnowe APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **4.6**
- Style **American Pale Ale**

## 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 **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **6.4 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 | 3.5 kg (100%) | 80 %  | 5   |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Sybilla PH 2019 | 20 g   | 30 min | 6.2 %      |
| Aroma (end of boil) | Sybilla PH 2019 | 50 g   | 3 min  | 6.2 %      |

## Yeasts

| Name                          | Type | Form  | Amount | Laboratory  |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - 1056<br>American Ale | Ale  | Slant | 200 ml | Wyeast Labs |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlerek wapnia | 4 g    | Mash    | 60 min |
| Fining      | whirflock      | 1 g    | Boil    | 3 min  |