

# Sosnowe Apa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.9 liter(s)**
- Total mash volume **7.9 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **5.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.6 kg (30.5%)	80 %	5
Grain	Strzegom Wiedeński	0.17 kg (8.6%)	79 %	10
Grain	Płatki owsiane	0.3 kg (15.2%)	60 %	3
Grain	Strzegom Pszeniczny	0.9 kg (45.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	10 g	30 min	6.8 %
Aroma (end of boil)	Nelson Sauvign	5 g	5 min	11.1 %
Aroma (end of boil)	citra	5 g	5 min	13.4 %
Dry Hop	citra	10 g	3 day(s)	13.4 %

## Extras

Type	Name	Amount	Use for	Time
Spice	pepy sosny	200 g	Boil	30 min
Spice	pepy sosny	100 g	Boil	0 min