

Sosnowe English IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **6.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|-----------------|-------|-----|
| Grain | Słód Pale Ale strzegom | 2 kg (33.6%) | 79 % | 6 |
| Grain | Słód Pilzneński Viking Malt 3,2-4,5 | 3 kg (50.3%) | 80 % | 4 |
| Grain | Słód carared Weyerman 40-60 EBC | 0.83 kg (13.9%) | 74 % | 50 |
| Grain | Karmelowy Jasny 30EBC | 0.13 kg (2.2%) | 75 % | 30 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|-----------|----------|
| Flavor | Pędy sosny | 200 g | Boil | 45 min |
| Flavor | Pędy sosny | 200 g | Secondary | 7 day(s) |