

# 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)