

Sosnowe PA #2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **4.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (84.6%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (15.4%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Flavor | Pędy sosny | 150 g | Boil | 10 min |