

## SOSNOWE

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Briess - Wheat Malt, White	0.5 kg (9.1%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern cross	15 g	60 min	14 %
Boil	Sticklebract	10 g	5 min	12 %
Boil	Ella (AUS)	10 g	5 min	14.6 %
Boil	Southern cross	10 g	5 min	14 %
Boil	Sticklebract	15 g	0 min	12 %
Boil	Ella (AUS)	15 g	0 min	14.6 %
Boil	Southern cross	10 g	0 min	14 %