

apa sosna

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **19.6**
- Style **American Pale Ale**

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 **30 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.5 liter(s)**
- Total mash volume **59.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	12.5 kg (84.2%)	80.5 %	6
Grain	Pszeniczny	0.85 kg (5.7%)	85 %	4
Grain	Karmelowy Jasny	1 kg (6.7%)	75 %	100
Grain	Special B Castle	0.5 kg (3.4%)	70 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Simcoe	25 g	15 min	13.2 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Simcoe	45 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	pedy sosny	350 g	Boil	10 min