

Brut IPA Sosna

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **51**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **120 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **120 min** at **62C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1.5 kg (45.5%) | 80 % | 4 |
| Grain | Briess - Pale Ale Malt | 1.5 kg (45.5%) | 80 % | 7 |
| Grain | Żytni | 0.3 kg (9.1%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | citra | 100 g | 30 min | 5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--|--------|-----------|--------|
| Other | glukoamylaza | 5 g | Mash | 60 min |
| Flavor | pączki sosny macerowane w spirytusie | 100 g | Secondary | --- |
| Water Agent | Gips | 10 g | Mash | --- |
| Other | glukoamylaza | 5 g | Primary | --- |

Notes

- Przepis w trakcie opracowywania
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