

r sosnapa 2024

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.8 kg (90.3%) | 82 % | 4 |
| Grain | Monachijski r | 0.3 kg (9.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Magnat | 4 g | 60 min | 12 % |
| Boil | Cascade PL | 8 g | 22 min | 7.3 % |
| Boil | Centennial r | 8 g | 22 min | 10.9 % |
| Boil | Cascade PL | 10 g | 12 min | 7.3 % |
| Boil | Centennial r | 10 g | 12 min | 10.9 % |
| Aroma (end of boil) | Cascade PL | 6 g | 1 min | 7.3 % |
| Aroma (end of boil) | Centennial r | 10 g | 1 min | 10.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------------|--------|---------|--------|
| Herb | pȩdy sosny | 36 g | Boil | 15 min |