

## r sosnapa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

| Type        | Name                              | Amount          | Yield | EBC |
|-------------|-----------------------------------|-----------------|-------|-----|
| Dry Extract | Dry Extract (DME) - Extra Light R | 0.35 kg (12.1%) | 95 %  | 6   |
| Grain       | Viking Pale Ale malt              | 2.55 kg (87.9%) | 84 %  | 5   |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Idaho 7 R | 10 g   | 22 min | 12.1 %     |
| Boil                | Chinook R | 10 g   | 22 min | 11 %       |
| Boil                | Chinook R | 10 g   | 12 min | 11 %       |
| Boil                | Idaho 7 R | 5 g    | 12 min | 12.1 %     |
| Aroma (end of boil) | Chinook R | 5 g    | 1 min  | 11 %       |
| Aroma (end of boil) | Simcoe R  | 18 g   | 1 min  | 2.2 %      |
| Aroma (end of boil) | Idaho 7 R | 5 g    | 1 min  | 12.1 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Flavor | pepy sosny | 30 g   | Boil    | 15 min |