

sosnapa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (88.6%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 0.3 kg (3.8%) | 75 % | 30 |
| Grain | Pszeniczny | 0.6 kg (7.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Bravo | 27 g | 60 min | 15.5 % |
| Boil | Ella (AUS) | 20 g | 5 min | 14.6 % |
| Boil | Ella (AUS) | 30 g | 1 min | 14.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Flavor | Pędy sosny | 300 g | Boil | 15 min |