

Sośnipa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.9**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (58.3%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1.8 kg (35%) | 82 % | 4 |
| Grain | płatki jęczmienne | 0.25 kg (4.9%) | 60 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | perle | 15 g | 60 min | 5.9 % |
| Boil | perle | 15 g | 30 min | 5.9 % |
| Aroma (end of boil) | styrian goldings | 15 g | 5 min | 3.5 % |
| Whirlpool | hallertau blanc | 25 g | 5 min | 9.3 % |
| Whirlpool | simcoe | 25 g | 5 min | 12.8 % |
| Dry Hop | simcoe | 25 g | 4 day(s) | 12.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|--------|
| Flavor | pȩdy sosny | 500 g | Boil | 15 min |
| Flavor | pȩdy świerku | 55 g | Boil | 15 min |
| Flavor | pȩdy jodły | 60 g | Boil | 15 min |
| Flavor | pȩdy jałowca | 13 g | Boil | 15 min |