

# Sosnowa APA

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- Gravity **11.7 BLG**
- ABV ---
- IBU **39**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (90.9%)  | 85 %  | 7   |
| Grain | Platki owsiane            | 0.5 kg (9.1%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Citra   | 50 g   | 20 min   | 12 %       |
| Boil    | Chinook | 25 g   | 5 min    | 13 %       |
| Dry Hop | citra   | 50 g   | 3 day(s) | 12 %       |
| Dry Hop | chinook | 25 g   | 3 day(s) | 13 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 100 ml | Fermentum Mobile |

## Extras

| Type        | Name | Amount | Use for | Time  |
|-------------|------|--------|---------|-------|
| Water Agent | gips | 2 g    | Mash    | 1 min |

|      |             |       |      |        |
|------|-------------|-------|------|--------|
| Herb | pȩdy sosny | 500 g | Boil | 10 min |
|------|-------------|-------|------|--------|