

Sosnowa APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **13.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Bruntal Pale Ale | 2.5 kg (92.6%) | 80 % | 35 |
| Grain | Carahell | 0.2 kg (7.4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Zeus | 5 g | 60 min | 14.5 % |
| Boil | Cascade | 10 g | 30 min | 7 % |
| Boil | Zeus | 5 g | 15 min | 14.5 % |
| Boil | Zeus | 10 g | 5 min | 14.5 % |
| Dry Hop | Zeus | 15 g | 3 day(s) | 14.5 % |
| Dry Hop | Cascade | 5 g | 3 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale | Dry | 6 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Pędy Sosny Świeże | 70 g | Boil | 10 min |

| | | | | |
|-------|-------------------|------|-----------|----------|
| Spice | Pędy Sosny Świeże | 30 g | Secondary | 3 day(s) |
|-------|-------------------|------|-----------|----------|