

# Sosnowa IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **10.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (41.7%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	2.5 kg (41.7%)	85 %	5
Grain	Weyermann - Carawheat	1 kg (16.7%)	77 %	97

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Herb	Suszone pędy sosny	50 g	Boil	10 min