

Sosnowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Słód jęczmienny Best Ale Crisp | 2.6 kg (49.1%) | 82 % | 5 |
| Grain | Słód PSZENICZNY Viking Malt | 1.2 kg (22.6%) | 82 % | 5 |
| Grain | Słód pale ale Viking Malt Strzegom | 1 kg (18.9%) | 82 % | 4 |
| Grain | Słód MONACHIJSKI typ I 16 EBC Crisp | 0.5 kg (9.4%) | 82 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Sybilla własny - szyszki | 40 g | 60 min | 5 % |
| Aroma (end of boil) | Sybilla własny - szyszki | 40 g | 10 min | 5 % |
| Aroma (end of boil) | Nelson Sauvín NZ | 20 g | 5 min | 10.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| T-58 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|--------|
| Flavor | pȩdy sosnowe | 170 g | Boil | 10 min |