

## Sosnowe ALE ver. 2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **4.5**
- Style **Spice, Herb, or Vegetable Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Płatki żytnie	0.5 kg (6.7%)	85 %	3
Grain	Strzegom Pilznieński	2 kg (26.7%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11.3 %
Aroma (end of boil)	zula	25 g	5 min	7 %
Aroma (end of boil)	sybilla	25 g	5 min	6.9 %
Whirlpool	lunga	20 g	0 min	11.3 %
Whirlpool	zula	25 g	0 min	7 %
Whirlpool	sybilla	25 g	0 min	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	pepy sosny	300 g	Boil	30 min