

SOSNOWE APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **7.7**
- 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 **31.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (71.4%)	80 %	5
Grain	Monachijski typ II	1 kg (17.9%)	79 %	22
Grain	Caraamber	0.5 kg (8.9%)	75 %	59
Grain	Carabohemian	0.1 kg (1.8%)	75 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	12.2 %
Boil	Simcoe	15 g	20 min	12.2 %
Boil	Simcoe	20 g	10 min	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Spice	Pędy sosny	100 g	Secondary	7 day(s)
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Notes

- Z pędów sosny wykonać herbatkę i wystudzoną dolać w całości na cichą fermentację. Podczas warzenia wziąć pod uwagę zwiększenie objętości oraz rozcieńczenie warki.
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