

# Sosnowe IPA

- Gravity **14.7 BLG**
- ABV ---
- IBU **81**
- SRM **8.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (13.3%)	81 %	6
Grain	Cara Gold	0.5 kg (6.7%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Aroma (end of boil)	Chinook	15 g	15 min	13.5 %
Aroma (end of boil)	Chinook	15 g	10 min	13.5 %
Aroma (end of boil)	Chinook	20 g	5 min	13.5 %
Dry Hop	Chinook	50 g	7 day(s)	13.5 %

## Yeasts

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