

Pinus cosinus

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.7 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 5 g | 30 min | 13.2 % |
| Whirlpool | Simcoe | 15 g | 5 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 30 g | 3 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 4 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------|--------|---------|-------|
| Herb | Sosna | 100 g | Boil | 3 min |