

Sosenka (AIPA)

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **62**
- SRM **7.8**
- Style **American IPA**

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 **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (60.6%)	80 %	6
Grain	Strzegom Monachijski typ II	1 kg (30.3%)	79 %	23
Grain	Weyermann - Carapils	0.3 kg (9.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	55 min	15.5 %
Boil	Warrior	10 g	25 min	15.5 %
Aroma (end of boil)	Warrior	10 g	5 min	15.5 %
Aroma (end of boil)	Chinook	15 g	5 min	13 %
Dry Hop	Chinook	15 g	3 day(s)	13 %
Dry Hop	Citra	15 g	3 day(s)	12 %

Yeasts

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

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	szczyty sosnowe	80 g	Boil	10 min