

# Sosnowa APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **14.1**
- 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)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal Pale Ale	2.5 kg (92.6%)	80 %	35
Grain	Carahell	0.2 kg (7.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	5 g	60 min	14.5 %
Boil	Cascade	10 g	30 min	7 %
Boil	Zeus	5 g	15 min	14.5 %
Boil	Zeus	10 g	5 min	14.5 %
Dry Hop	Zeus	15 g	3 day(s)	14.5 %
Dry Hop	Cascade	5 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Pędy Sosny Świeże	70 g	Boil	10 min

Spice	Pędy Sosny Świeże	30 g	Secondary	3 day(s)
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