

# sosnowa ipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **67.5 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **15 min**
- Temp **70 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **52.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **62C**
- Keep mash **15 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (66.7%)	80 %	5
Grain	Żytni	2.5 kg (16.7%)	85 %	8
Grain	Viking Munich Malt	2.5 kg (16.7%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Hallertau Blanc	15 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	20 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Herb	pędy sosny	200 g	Boil	15 min

### Notes

- drożdże 30 pln  
chmiele 9 pln  
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