

Sosnowe Apa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.9 liter(s)**
- Total mash volume **7.9 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **5.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.6 kg (30.5%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.17 kg (8.6%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.3 kg (15.2%) | 60 % | 3 |
| Grain | Strzegom Pszeniczny | 0.9 kg (45.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Izabella | 10 g | 30 min | 6.8 % |
| Aroma (end of boil) | Nelson Sauvign | 5 g | 5 min | 11.1 % |
| Aroma (end of boil) | citra | 5 g | 5 min | 13.4 % |
| Dry Hop | citra | 10 g | 3 day(s) | 13.4 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|--------|
| Spice | pepy sosny | 200 g | Boil | 30 min |
| Spice | pepy sosny | 100 g | Boil | 0 min |