

# Raczej sosnowe IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                   | Amount      | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (100%) | 80 %  | 7   |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 5 g    | 60 min | 15.5 %     |
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 30 min | 15.5 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 15 g   | 0 min  | 15.5 %     |

## Yeasts

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

## Extras

| Type        | Name       | Amount | Use for | Time   |
|-------------|------------|--------|---------|--------|
| Water Agent | Whirfloc   | 1 g    | Boil    | 10 min |
| Spice       | Pędy Sosny | 300 g  | Boil    | 0 min  |

## Notes

- Pędy Sosny 300g - na whirlpool na 30 min, jak będzie za mało aromatyczne dodać do fermentacji cichej  
May 18, 2022, 5:08 PM