

# Sosenka

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **65**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (86.3%)	81 %	4
Grain	Caraaroma	0.15 kg (2.2%)	78 %	400
Grain	Płatki owsiane	0.8 kg (11.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	50 min	13.5 %
Boil	Equinox	70 g	10 min	13.5 %
Whirlpool	Mosaic	50 g	0 min	12.6 %
Whirlpool	Centennial	50 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Młode pędy sosny	140 g	Boil	15 min