

Sosenka (AIPA)

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **62**
- SRM **7.8**
- Style **American IPA**

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 **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (60.6%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (30.3%) | 79 % | 23 |
| Grain | Weyermann - Carapils | 0.3 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 10 g | 55 min | 15.5 % |
| Boil | Warrior | 10 g | 25 min | 15.5 % |
| Aroma (end of boil) | Warrior | 10 g | 5 min | 15.5 % |
| Aroma (end of boil) | Chinook | 15 g | 5 min | 13 % |
| Dry Hop | Chinook | 15 g | 3 day(s) | 13 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | szczyty sosnowe | 80 g | Boil | 10 min |