

# Sosenkowy gaj single hop

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.1 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **56.7C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (61.4%)	80 %	2
Grain	Viking Vienna Malt	1.5 kg (26.3%)	79 %	7
Grain	Słód Chateau Biscuit	0.2 kg (3.5%)	77 %	50
Grain	Płatki owsiane błyskawiczne	0.5 kg (8.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	20 g	60 min	7.5 %
Boil	Chinook PL	10 g	10 min	7.5 %
Whirlpool	Chinook PL	30 g	20 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	5 g	Boil	10 min