

Sosna

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **7.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Biscuit Malt	0.5 kg (8.3%)	79 %	45
Grain	Karmelowy Czerwony	0.5 kg (8.3%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Admiral	15 g	10 min	14.3 %
Aroma (end of boil)	Northdown	15 g	10 min	8.2 %
Aroma (end of boil)	Flyer	15 g	10 min	9.8 %
Aroma (end of boil)	Simcoe	15 g	10 min	13.2 %
Dry Hop	Northdown	20 g	5 day(s)	8.2 %
Dry Hop	Flyer	20 g	5 day(s)	9.8 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %

Extras

Type	Name	Amount	Use for	Time
Flavor	pepy sosnowe	200 g	Boil	20 min
Flavor	nalewka sosnowa	100 g	Secondary	5 day(s)