

Sosnowa APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **11.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (76.9%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 1 kg (15.4%) | 75 % | 150 |
| Grain | owies niesłodowany nieśrutowany | 0.5 kg (7.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Southern Cross | 25 g | 60 min | 14 % |
| Boil | Souther Cross | 15 g | 20 min | 14 % |
| Boil | Southern Cross | 5 g | 5 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 10 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Herb | pędy sosny | 25 g | Boil | 12 min |
| Fining | mech irlandzki | 5 g | Boil | 15 min |