

# Sosnowa APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **4.2**
- Style **American Pale Ale**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Pilzneński	1.5 kg (27.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	10 min	15.5 %
Boil	Simcoe	20 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	1 min	13.2 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy sosny	50 g	Boil	1 min
Flavor	Pędy sosny	200 g	Boil	20 min