

# Sosnowa IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **62**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.1%)	80 %	5
Grain	Monachijski	1 kg (19%)	80 %	16
Grain	Pszeniczny	1 kg (19%)	85 %	4
Grain	Cara Gold	0.25 kg (4.8%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Boil	Simcoe	55 g	10 min	13.2 %
Whirlpool	Simcoe	20 g	10 min	13.2 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22.92 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	peędy sosny	120 g	Boil	20 min
Flavor	peędy sosny	50 g	Secondary	5 day(s)