

# Sosnowe apa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **67**
- SRM **11.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 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)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (7.7%)	79 %	10
Grain	Caramunich	0.5 kg (7.7%)	--- %	100
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.1%)	68 %	400
Grain	Pszeniczny	0.3 kg (4.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	28 g	60 min	14 %
Boil	Mosaic	10 g	60 min	12 %
Boil	ADHA 572	10 g	25 min	12.4 %
Boil	Mosaic	10 g	25 min	12 %
Boil	ADHA 572	10 g	5 min	12.4 %
Boil	Mosaic	10 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	Fermentis
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