

## Sosnowe PA #2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **4.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 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	Viking Pale Ale malt	5.5 kg (84.6%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (15.4%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy sosny	150 g	Boil	10 min