

# Sosnowy ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **58**
- SRM **9.7**
- Style **Old 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.75 kg (14.2%)	79 %	16
Grain	Weyermann Caramunich 3	0.15 kg (2.8%)	76 %	150
Grain	Simpsons - Coffee Malt	0.1 kg (1.9%)	74 %	500
Grain	Płatki owsian	0.3 kg (5.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	45 min	10 %
Boil	Lublin (Lubelski)	40 g	15 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Herb	Pędy sosny	200 g	Boil	15 min
Herb	Pędy sosny	50 g	Boil	0 min