

Sosenkowy gaj

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50.8%)	80 %	2
Grain	Weyermann Monachijski I	1 kg (16.9%)	80 %	20
Grain	Viking Vienna Malt	1 kg (16.9%)	79 %	7
Grain	Płatki owsiane błyskawiczne	0.5 kg (8.5%)	60 %	3
Grain	Viking Malt Słód Owsiany	0.4 kg (6.8%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	10.5 %
Boil	Chinook	10 g	20 min	10.5 %
Aroma (end of boil)	Mosaic	30 g	10 min	9.5 %
Aroma (end of boil)	Mosaic	30 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	600 ml	fermentis
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia 33 %	10 g	Mash	60 min
Flavor	syrop z sosny	100 g	Boil	10 min
Fining	whirlfloc	5 g	Boil	10 min