

# Brut IPA Sosna

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **51**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **120 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **120 min** at **62C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|-------------------------------------------|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 1.5 kg (45.5%) | 80 %  | 4   |
| Grain | Briess - Pale Ale Malt                    | 1.5 kg (45.5%) | 80 %  | 7   |
| Grain | Żytni                                     | 0.3 kg (9.1%)  | 85 %  | 8   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | citra | 100 g  | 30 min | 5 %        |

## Extras

| Type        | Name                                       | Amount | Use for   | Time   |
|-------------|--------------------------------------------|--------|-----------|--------|
| Other       | glukoamylaza                               | 5 g    | Mash      | 60 min |
| Flavor      | pączki sosny<br>macerowane w<br>spirytusie | 100 g  | Secondary | ---    |
| Water Agent | Gips                                       | 10 g   | Mash      | ---    |
| Other       | glukoamylaza                               | 5 g    | Primary   | ---    |

## Notes

- Przepis w trakcie opracowywania  
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