

HELLO MY NAME IS SONJA - 2023.03.02

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.1 kg (68.3%) | 85 % | 6 |
| Grain | Weyermann - Carapils | 0.4 kg (6.7%) | 78 % | 3 |
| Grain | Weyermann pszeniczny jasny | 1.5 kg (25%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|---------|----------|------------|
| First Wort | Simcoe | 12.5 g | 75 min | 13.2 % |
| Boil | Simcoe | 37.5 g | 10 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 37.5 g | 5 min | 13.2 % |
| Dry Hop | Simcoe | 212.5 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP051 - California Ale V Yeast | Ale | Liquid | 40 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------------|--------|---------|-----------|
| Fining | Mech Irlandzki | 10 g | Boil | 10 min |
| Other | Płatki owsiane niesłodowane brewferm | 100 g | Mash | 65 min |
| Fining | Clarity Ferm WLE4000-10ML | 10 g | Primary | 10 day(s) |

Notes

- 2 łyżeczki kwasu askorbinowego

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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