

# HELLO MY NAME IS SONJA light

- Gravity **10 BLG**
- ABV **4 %**
- IBU **33**
- SRM **5.2**
- Style **American IPA**

## 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name   | Amount       | Yield | EBC |
|-------|--|--------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann          | 3 kg (75%)   | 80 %  | 4   |
| Grain | Słód jęczmienny<br>Carahell 20-30 EBC<br>Weyermann | 0.4 kg (10%) | 75 %  | 59  |
| Grain | Słód pszeniczny<br>jasny 3-5 EBC<br>Weyermann      | 0.6 kg (15%) | 81 %  | 6   |

## Hops

| Use for             | Name   | Amount  | Time      | Alpha acid |
|---------------------|--------|---------|-----------|------------|
| Boil                | Mosaic | 6 g     | 75 min    | 10 %       |
| Boil                | Mosaic | 37.5 g  | 10 min    | 10 %       |
| Aroma (end of boil) | Mosaic | 37.5 g  | 5 min     | 10 %       |
| Dry Hop             | Mosaic | 185.5 g | 10 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 8.63 g | Fermentis  |

## Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | Mech | 5 g    | Boil    | 10 min |