

# 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® 2,5-4,5 EBC Weyermann	3 kg (75%)	80 %	4
Grain	Słód jęczmienny Carahell 20-30 EBC Weyermann	0.4 kg (10%)	75 %	59
Grain	Słód pszeniczny jasny 3-5 EBC 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