

# HELLO MY NAME IS SONJA Mosaic

- Gravity **15.4 BLG**
- ABV ---
- IBU **39**
- SRM **5.6**
- 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 | Weyerman - Carahell        | 0.4 kg (6.7%)  | 77 %  | 20  |
| Grain | Weyermann pszeniczny jasny | 1.5 kg (25%)   | 81 %  | 6   |

## Hops

| Use for             | Name   | Amount  | Time     | Alpha acid |
|---------------------|--------|---------|----------|------------|
| First Wort          | Mosaic | 12.5 g  | 75 min   | 11.2 %     |
| Boil                | Mosaic | 37.5 g  | 10 min   | 11.2 %     |
| Aroma (end of boil) | Mosaic | 37.5 g  | 5 min    | 11.2 %     |
| Dry Hop             | Mosaic | 312.5 g | 3 day(s) | 11.2 %     |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP041 - Pacific Ale Yeast | Ale  | Liquid | 40 ml  | ---        |

## Extras

| Type   | Name                            | Amount | Use for | Time   |
|--------|---------------------------------|--------|---------|--------|
| Fining | Mech Irlandzki                  | 10 g   | Boil    | 10 min |
| Other  | Płatki owsiane błyskawiczne BIO | 100 g  | Mash    | 65 min |