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.

Mar 2, 2023, 8:44 AM