HELLO MY NAME IS SONJA LIGHT mieszane chmiele

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **7**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg *(66.7%)*	80 %	4
Grain	Słód jęczmienny Carahell 20-30 EBC Weyermann	0.8 kg *(17.8%)*	75 %	59
Grain	Słód pszeniczny jasny 3-5 EBC Weyermann	0.7 kg *(15.6%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	4 g	75 min	10.3 %
Boil	Lunga	40 g	10 min	10.3 %
Aroma (end of boil)	Lunga	50 g	5 min	10.3 %
Dry Hop	Lunga	176 g	3 day(s)	10.3 %
Dry Hop	Amarillo	150 g	3 day(s)	9.5 %

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

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