

HELLO MY NAME IS SONJA Simcoe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **6.3**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.7 kg (72.5%) | 85 % | 6 |
| Grain | Słód jęczmienny Carahell 20-30 EBC Weyermann | 0.4 kg (7.8%) | 75 % | 59 |
| Grain | Słód pszeniczny jasny 3-5 EBC Weyermann | 1 kg (19.6%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 10 g | 10 min | 14 % |
| Aroma (end of boil) | Simcoe | 73 g | 5 min | 14 % |
| Dry Hop | Simcoe | 317 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 40 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |
| Other | Płatki owsiane błyskawiczne BIO | 100 g | Mash | 75 min |