

HELLO MY NAME IS SONJA - Talus - 2023.04.25

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **4.8**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (89.3%) | 85 % | 6 |
| Grain | Weyermann - Carapils | 0.6 kg (10.7%) | 78 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|---------|----------|------------|
| First Wort | Talus | 12.5 g | 75 min | 7.91 % |
| Boil | Talus | 37.5 g | 10 min | 7.91 % |
| Aroma (end of boil) | Talus | 37.5 g | 5 min | 7.91 % |
| Dry Hop | Talus | 212.5 g | 3 day(s) | 7.91 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 40 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------------|--------|-----------|----------|
| Other | Płatki owsiane niesłodowane brewferm | 100 g | Mash | 65 min |
| Fining | Mangrove Jack's - płyn | 20 g | Secondary | 2 day(s) |