# HELLO MY NAME IS SONJA - 2023.03.07

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- 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 | Mosaic | 12.5 g | 75 min | 12.3 % |
| Boil | Mosaic | 37.5 g | 10 min | 12.3 % |
| Aroma (end of boil) | Mosaic | 37.5 g | 5 min | 12.3 % |
| Dry Hop | Mosaic | 212.5 g | 3 day(s) | 12.3 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Wyeast - 1318 London Ale III | 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 | Mangrove Jack's - płyn | 20 g | Secondary | 2 day(s) |