

# 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®<br>2,5-4,5 EBC<br>Weyermann          | 3 kg (66.7%)   | 80 %  | 4   |
| Grain | Słód jęczmienny<br>Carahell 20-30 EBC<br>Weyermann | 0.8 kg (17.8%) | 75 %  | 59  |
| Grain | Słód pszeniczny<br>jasny 3-5 EBC<br>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 |