

HELLO MY NAME IS SONJA LIGHT Moutere

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **5.5**
- 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 **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 | 3.1 kg (68.9%) | 80 % | 4 |
| Grain | Słód jęczmienny Carahell 20-30 EBC Weyermann | 0.4 kg (8.9%) | 75 % | 59 |
| Grain | Słód pszeniczny jasny 3-5 EBC Weyermann | 1 kg (22.2%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Moutere | 10 g | 10 min | 14.5 % |
| Aroma (end of boil) | Moutere | 73 g | 5 min | 14.5 % |
| Dry Hop | Moutere | 317 g | 3 day(s) | 14.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|---------|--------|
| Fining | Mech | 5 g | Boil | 10 min |
| Other | Płatki owsiane błyskawiczne BIO | 200 g | Mash | 75 min |

Notes

- Temperatura zacierania: 72C
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