

# 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 |