

HELLO MY NAME IS SONJA - Strata - 2023.04.05

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- 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	Słód pszeniczny Bestmalz	1.5 kg (25%)	82 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Strata	12.5 g	75 min	14 %
Boil	Strata	37.5 g	10 min	14 %
Aroma (end of boil)	Strata	37.5 g	5 min	14 %
Dry Hop	Strata	212.5 g	3 day(s)	14 %

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)