

# HELLO MY NAME IS SONJA

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **45**
- SRM **4.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (74.9%)	80 %	4
Grain	Karmelowy Czerwony	0.2 kg (7.5%)	75 %	59
Grain	Strzegom Pszeniczny	0.47 kg (17.6%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	9.38 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	52.5 g	10 min	9.5 %
Dry Hop	Amarillo	140.63 g	5 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

## Notes

- Modyfikacja:  
Amarillo zamiast Mosaic  
Bez słodu karmelowego  
Przeskalowanie  
Zmniejszona ilość słodu żeby obniżyć poziom alkoholu  
May 5, 2018, 7:30 PM