

# HELLO MY NAME IS SONJA - 2023.03.07

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- 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	Weyermann pszeniczny jasny	1.5 kg (25%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	12.5 g	75 min	12.3 %
Boil	Mosaic	37.5 g	10 min	12.3 %
Aroma (end of boil)	Mosaic	37.5 g	5 min	12.3 %
Dry Hop	Mosaic	212.5 g	3 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	40 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min
Other	Płatki owsiane niesłodowane brewferm	100 g	Mash	65 min
Fining	Mangrove Jack's - płyn	20 g	Secondary	2 day(s)