

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
Apr 20, 2022, 8:48 AM