

# HELLO MY NAME IS SONJA LIGHT Azacca

- Gravity **10 BLG**
- ABV **4 %**
- IBU **24**
- SRM **6.8**
- Style **American IPA**

## 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (62.5%)	80 %	4
Grain	Słód jęczmienny Carahell 20-30 EBC Weyermann	0.8 kg (20%)	75 %	59
Grain	Słód pszeniczny jasny 3-5 EBC Weyermann	0.7 kg (17.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	1 g	75 min	10.8 %
Boil	Azacca	20 g	10 min	10.8 %
Aroma (end of boil)	Azacca	50 g	5 min	10.8 %
Dry Hop	Azacca	329 g	3 day(s)	10.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	30 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  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.