

HELLO MY NAME IS SONJA simcoe light

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **7.1**
- 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3 kg (65.2%) | 80 % | 4 |
| Grain | Słód jęczmienny Carahell 20-30 EBC Weyermann | 0.8 kg (17.4%) | 75 % | 59 |
| Grain | Słód pszeniczny jasny 3-5 EBC Weyermann | 0.8 kg (17.4%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 4 g | 75 min | 13.2 % |
| Boil | Simcoe | 35 g | 10 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 35 g | 5 min | 13.2 % |
| Dry Hop | Simcoe | 300 g | 3 day(s) | 13.2 % |

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 |