

# HELLO MY NAME IS SONJA Simcoe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **6.3**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.7 kg (72.5%)	85 %	6
Grain	Słód jęczmienny Carahell 20-30 EBC Weyermann	0.4 kg (7.8%)	75 %	59
Grain	Słód pszeniczny jasny 3-5 EBC Weyermann	1 kg (19.6%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	10 min	14 %
Aroma (end of boil)	Simcoe	73 g	5 min	14 %
Dry Hop	Simcoe	317 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	40 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Płatki owsiane błyskawiczne BIO	100 g	Mash	75 min