

# HELLO MY NAME IS SONJA - Talus - 2023.04.25

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **4.8**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (89.3%)	85 %	6
Grain	Weyermann - Carapils	0.6 kg (10.7%)	78 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Talus	12.5 g	75 min	7.91 %
Boil	Talus	37.5 g	10 min	7.91 %
Aroma (end of boil)	Talus	37.5 g	5 min	7.91 %
Dry Hop	Talus	212.5 g	3 day(s)	7.91 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	40 ml	---

## Extras

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