

# A

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.1**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (100%)	80.5 %	2.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	11.2 %
Boil	Ci	23 g	5 min	11.2 %