

# Hops Storm

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **58**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 1 kg (33.3%) | 81 %  | 4   |
| Grain | Pale Ale   | 2 kg (66.7%) | 80 %  | 5   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 10 g   | 60 min | 12 %       |
| Boil                | Citra | 10 g   | 20 min | 12 %       |
| Boil                | Sabro | 10 g   | 20 min | 15 %       |
| Aroma (end of boil) | Citra | 10 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Sabro | 20 g   | 5 min  | 14.8 %     |
| Whirlpool           | Citra | 20 g   | 0 min  | 12 %       |
| Whirlpool           | Sabro | 20 g   | 0 min  | 14.8 %     |

## Yeasts

| Name             | Type  | Form   | Amount | Laboratory |
|------------------|-------|--------|--------|------------|
| Saflager W 34/70 | Lager | Liquid | 500 ml | ---        |