

## session lager

---

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **26**
- SRM **6**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	0.7 kg (42.7%)	80 %	16
Grain	Pszeniczny	0.7 kg (42.7%)	85 %	4
Grain	Amber Malt	0.1 kg (6.1%)	75 %	43
Grain	Caramunich® typ I	0.04 kg (2.4%)	73 %	80
Grain	Żytni	0.1 kg (6.1%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	45 min	12 %
Boil	Hersbrucker	5 g	15 min	3 %
Whirlpool	Hersbrucker	15 g	10 min	3 %