

## African pombe

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM ---

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny jasny (niemcy)	3 kg (60%)	--- %	---
Grain	Pale ale (niemcy)	2 kg (40%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	13 g	15 min	12.4 %
Boil	Citra	13 g	50 min	13.7 %
Boil	Citra	13 g	0 min	13.7 %