

# Hops Storm

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- 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	---