

# wcipka

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **44**
- SRM **4.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (90.9%)	81 %	4
Grain	Pszeniczny	0.15 kg (5.5%)	80 %	4
Sugar	Cane (Beet) Sugar	0.1 kg (3.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	18 g	60 min	9 %
Whirlpool	Citra	50 g	1 min	12 %
Whirlpool	X09326	50 g	1 min	5 %