

# Sampo

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **28**
- SRM **23**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (53.9%)	80 %	4
Grain	Carafa II	0.21 kg (5.7%)	70 %	812
Grain	Strzegom Monachijski typ I	0.5 kg (13.5%)	79 %	16
Grain	Żytni	0.6 kg (16.2%)	85 %	8
Grain	Pszeniczny	0.4 kg (10.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %