

## sammer

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- Gravity **8 BLG**
- ABV ---
- IBU **33**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.65 kg (90.1%)	81 %	4
Grain	Pszeniczny	0.12 kg (3%)	85 %	4
Grain	Biscuit Malt	0.28 kg (6.9%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Whirlpool	Mosaic	50 g	5 min	10 %
Whirlpool	Citra	50 g	5 min	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %