

# CośTam

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (21.1%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (63.2%)	80 %	4
Grain	Pszeniczny	0.5 kg (10.5%)	85 %	4
Grain	Simpsons - Caramalt	0.25 kg (5.3%)	36 %	69

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	30 min	17 %
Boil	Nelson Sauvin	10 g	30 min	11 %
Boil	Mosaic	10 g	30 min	10 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Summit	30 g	2 day(s)	17 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Nelson Sauvin	30 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Dry	10 g	Danstar