

# The Sammy Updated



Method: **All Grain**  
 Style: **Australian Sparkling Ale**  
 Boil Time: **60 min**  
 Batch Size: **60 liters** (*fermentor volume*)  
 Boil Size: **69 liters**  
 Boil Gravity: **1.041** (*recipe based estimate*)  
 Efficiency: **65%** (*brew house*)  
 Source: **Ronibull**

Original Gravity: **1.047**      Final Gravity: **1.009**      ABV (standard): **5.08%**  
 IBU (tinseth): **30.97**      SRM (morey): **6.06**

## Fermentables

| Amount          | Fermentable           | PPG | °L   | Bill % |
|-----------------|-----------------------|-----|------|--------|
| 5 kg            | German - Pale Ale     | 39  | 2.3  | 36.4%  |
| 4.5 kg          | German - Pilsner      | 38  | 1.6  | 32.7%  |
| 2 kg            | German - Munich Light | 37  | 6    | 14.5%  |
| 1.5 kg          | German - Munich Dark  | 37  | 15.5 | 10.9%  |
| 0.75 kg         | German - Wheat Malt   | 37  | 2    | 5.5%   |
| <b>13.75 kg</b> | <b>Total</b>          |     |      |        |

## Hops

| Amount | Variety            | Type   | AA   | Use   | Time   | IBU   |
|--------|--------------------|--------|------|-------|--------|-------|
| 45 g   | Citra              | Pellet | 13.5 | Boil  | 60 min | 27.82 |
| 30 g   | Melba              | Pellet | 11.5 | Boil  | 5 min  | 3.15  |
| 30 g   | East Kent Goldings | Pellet | 5.7  | Aroma | 0 min  |       |

## Hops Summary

| Amount | Variety            | Type   | AA   |
|--------|--------------------|--------|------|
| 45 g   | Citra              | Pellet | 13.5 |
| 30 g   | East Kent Goldings | Pellet | 5.7  |
| 30 g   | Melba              | Pellet | 11.5 |

## Mash Guidelines

| Amount | Description | Type     | Temp | Time   |
|--------|-------------|----------|------|--------|
| 27 L   | Mash in     | Infusion | 62 C | 30 min |
| 15 L   | temp raise  | Infusion | 67 C | 30 min |
| 10 L   | Mash out    | Infusion | 73 C | 15 min |
| 30 L   |             | Sparge   | 75 C | 30 min |

Starting Mash Thickness: 2 L/kg

## Other Ingredients

| Amount | Name      | Type   | Use  | Time    |
|--------|-----------|--------|------|---------|
| 1 each | Whirlfloc | Fining | Boil | 10 min. |

## Yeast

**Fermentis / Safale - American Ale Yeast US-05**  
**Attenuation (avg):** 81%      **Flocculation:** Medium  
**Optimum Temp:** 12.2 - 25 °C      **Starter:** No  
**Fermentation Temp:** 18 °C      **Pitch Rate:** -

*This recipe is not shared.*

*Last Updated: 2016-11-22 15:46 AWST*