

# Aaa

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **14.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Fawcett - Dark Crystal	0.5 kg (9.1%)	71 %	300
Grain	Monachijski	1 kg (18.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Whirlpool	Loral	30 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka cytryny	50 g	Primary	14 day(s)

## Notes

- Też do ogarnięcia  
*Jul 14, 2017, 1:09 PM*