

AAA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **14.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (71.4%) | 85 % | 5 |
| Grain | Viking Munich Malt | 1.5 kg (16.5%) | 85 % | 18 |
| Grain | Viking Wheat Malt | 0.4 kg (4.4%) | 85 % | 5 |
| Grain | Strzegom Karmel 600 | 0.3 kg (3.3%) | 68 % | 600 |
| Grain | Strzegom Karmel 300 | 0.4 kg (4.4%) | 70 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Simcoe | 25 g | 20 min | 13.2 % |
| Boil | Amarillo | 25 g | 5 min | 9.5 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Dry Hop | Amarillo | 35 g | 7 day(s) | 9.5 % |
| Dry Hop | Simcoe | 35 g | 7 day(s) | 13.2 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 30 g | 7 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | --- |