

AAA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **29.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.5 kg (50%) | 80 % | 45 |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.5 kg (50%) | 80 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Columbus | 10 g | 60 min | 12.6 % |
| Boil | Cascade | 15 g | 15 min | 7.1 % |
| Dry Hop | Cascade | 35 g | 4 day(s) | 7.1 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Fermentis US-05 | Ale | Slant | 500 ml | --- |