

# 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	---