

# Amber

- Gravity **13.8 BLG**
- ABV ---
- IBU **53**
- SRM **14.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (40%)	80 %	8
Grain	Strzegom Wiedeński	2 kg (40%)	79 %	10
Grain	Strzegom Bursztynowy	0.2 kg (4%)	70 %	49
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6
Grain	Special B Malt	0.1 kg (2%)	65.2 %	315
Grain	Jęczmień palony	0.05 kg (1%)	55 %	985
Grain	Caraaroma	0.15 kg (3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Centennial	27 g	20 min	10.5 %
Boil	Equinox	25 g	7 min	13.1 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Equinox	25 g	4 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---