

## Amber ale

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **6.1**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jęczmienny	3.5 kg (87.5%)	78.3 %	16
Sugar	cukier	0.5 kg (12.5%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	9.2 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Chinook	10 g	20 min	13 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---