

Amber Ale dla ludu 13 Blg

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **6.5**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (32%)	79 %	16
Grain	Strzegom Pilzneński	4 kg (64%)	--- %	2
Grain	Cara Gold Castlemalting	0.25 kg (4%)	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	10.5 %
Boil	Oktawia	20 g	60 min	8 %
Boil	Oktawia	30 g	20 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis