

# American Amber Ale lub Red Ale.

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **16.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	70 %	60
Grain	Viking Pilsner malt	2 kg (25%)	75 %	5
Sugar	cukier	1 kg (12.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	50 min	6 %
Boil	Lublin (Lubelski)	15 g	30 min	6 %
Boil	Chmiel Hallertau	15 g	10 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Lager	Dry	10 g	gozdawa

## Notes

- Składniki:  
Słód pilznerski: 5 kg  
Słód Red Ale: 2 kg  
Cukier (sacharoza): 1 kg  
Chmiel Lubelski (6% alfa kwasy): 25 g (na goryczkę) + 15 g (na smak)  
Chmiel Hallertau (5.2% alfa kwasy): 15 g (na aromat)  
Drożdże: US West Coast (górną fermentacją) - 1 paczka (7 g)  
Woda: 28 litrów brzezki na wyjściu, po odparowaniu ok. 23-24 litry.  
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