

# AMORE ALE

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **39**
- SRM **4.8**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (50%)	81 %	4
Grain	Viking Pale Ale malt	10 kg (50%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	AMORE	80 g	60 min	9.9 %
Boil	AMORE	60 g	30 min	9.9 %
Boil	AMORE	120 g	0 min	9.9 %
Dry Hop	AMORE	240 g	0 day(s)	9.9 %