

## g24

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **9**
- SRM **13.4**
- Style **American Amber Ale**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (65.8%)	80 %	7
Grain	Weyermann - Melanoiden Malt	1 kg (13.2%)	81 %	53
Grain	Briess - Wheat Malt, White	1.4 kg (18.4%)	85 %	5
Grain	Briess - Chocolate Malt	0.2 kg (2.6%)	60 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	15 min	6 %
Boil	Mosaic	15 g	15 min	10 %