

guvvgv

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **10.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.3 kg (82.1%) | 80.5 % | 2 |
| Grain | Strzegom Karmel 150 | 0.2 kg (7.1%) | 75 % | 150 |
| Grain | Rahr - Red Wheat Malt | 0.3 kg (10.7%) | 85 % | 89 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 6.5 % |
| Aroma (end of boil) | Nelson Sauvin | 4 g | 10 min | 11 % |
| Aroma (end of boil) | Herkules | 1 g | 20 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| gtvfggv | Ale | Dry | 10 g | --- |