

# Savannah

- Gravity **13.1 BLG**
- ABV ---
- IBU **30**
- SRM **14.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.15 kg (60.5%)	79 %	6
Grain	Strzegom Wiedeński	1.43 kg (27.4%)	79 %	10
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.2 kg (3.8%)	82 %	3
Grain	Karmelowy Czerwony	0.21 kg (4%)	75 %	59
Grain	Strzegom Karmel 300	0.22 kg (4.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	10 g	0 min	5 %
Boil	Willamette	10 g	15 min	5 %
Boil	Willamette	10 g	10 min	5 %
Boil	Willamette	10 g	5 min	5 %
Boil	Willamette	10 g	20 min	5 %
Boil	Chinook	13 g	60 min	13 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---