

Słodowy ejl na chmielach z działki

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **7.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 Wiedeński	5 kg (96.2%)	79 %	10
Grain	Karmelowy Czerwony	0.2 kg (3.8%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Sybilla	50 g	10 min	3.5 %
Boil	Marynka	50 g	5 min	10 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Liquid	20 ml	White Labs