

# Tytania

- Gravity **16 BLG**
- ABV ---
- IBU **72**
- SRM **16.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **23.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (75.2%)	79 %	6
Grain	Weyermann - Carared	1 kg (15%)	75 %	45
Grain	Strzegom pszeniczny	0.5 kg (7.5%)	81 %	6
Grain	Strzegom Monachijski typ I	0 kg	79 %	16
Grain	Strzegom Karmel 150	0 kg	75 %	150
Grain	Caraaroma	0.1 kg (1.5%)	78 %	400
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	15 min	9.5 %
Boil	Amarillo	25 g	5 min	9.5 %
Boil	Amarillo	25 g	30 min	9.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Dry Hop	Mosaic	100 g	7 day(s)	10 %
Boil	Amarillo	25 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis