AAA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **15**
- SRM **11.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(89.6%)*	80 %	5
Grain	Viking Red Ale	0.2 kg *(3%)*	75 %	70
Grain	Weyermann - Carared	0.2 kg *(3%)*	75 %	45
Grain	Strzegom Monachijski typ I	0.2 kg *(3%)*	79 %	16
Grain	Strzegom pszenica prażona	0.1 kg *(1.5%)*	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	10 min	10 %
Dry Hop	Zula	200 g	2 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---