

# AAA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **13.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.2 kg (44.4%) | 80 %  | 5   |
| Grain | Monachijski          | 1 kg (37%)     | 80 %  | 18  |
| Grain | Abbey Malt Weyermann | 0.2 kg (7.4%)  | 75 %  | 45  |
| Grain | Strzegom Karmel 150  | 0.2 kg (7.4%)  | 75 %  | 150 |
| Grain | Caramel 333 EBC      | 0.1 kg (3.7%)  | 72 %  | 333 |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 7 g    | 60 min | 15.5 %     |
| Boil                | Cascade                | 10 g   | 10 min | 6 %        |
| Boil                | Citra                  | 10 g   | 10 min | 12 %       |
| Aroma (end of boil) | Citra                  | 15 g   | 0 min  | 12 %       |
| Aroma (end of boil) | Mosaic                 | 15 g   | 0 min  | 10 %       |