

AAA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **12.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.55 kg (73.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.53 kg (15.3%) | 79 % | 16 |
| Grain | Caramel/Crystal Malt - 60L | 0.17 kg (4.9%) | 74 % | 118 |
| Grain | crystal 150 castle malting | 0.1 kg (2.9%) | 75 % | 150 |
| Grain | Special B Malt | 0.08 kg (2.3%) | 65.2 % | 315 |
| Grain | Fawcett - Pale Chocolate | 0.03 kg (0.9%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Iunga | 11 g | 45 min | 11 % |
| Boil | Centennial | 10 g | 10 min | 10.5 % |
| Boil | Citra | 10 g | 10 min | 11 % |
| Whirlpool | Centennial | 15 g | 10 min | 10.5 % |
| Whirlpool | Citra | 15 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale | Liquid | 100 ml | Omega |