

## AAA (Marynka/Waimea)

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **5.4**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (92%)	80 %	5
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Karmelowy Czerwony	0.2 kg (4%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.4 %
Boil	Marynka	10 g	30 min	8.4 %
Boil	Waimea	30 g	5 min	17 %

### Yeasts

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