

Amber

- Gravity **13.8 BLG**
- ABV ---
- IBU **53**
- SRM **14.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- 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 | Castle Pale Ale | 2 kg (40%) | 80 % | 8 |
| Grain | Strzegom Wiedeński | 2 kg (40%) | 79 % | 10 |
| Grain | Strzegom Bursztynowy | 0.2 kg (4%) | 70 % | 49 |
| Grain | Strzegom Pszeniczny | 0.5 kg (10%) | 81 % | 6 |
| Grain | Special B Malt | 0.1 kg (2%) | 65.2 % | 315 |
| Grain | Jęczmień palony | 0.05 kg (1%) | 55 % | 985 |
| Grain | Caraaroma | 0.15 kg (3%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Centennial | 27 g | 20 min | 10.5 % |
| Boil | Equinox | 25 g | 7 min | 13.1 % |
| Dry Hop | Simcoe | 25 g | 4 day(s) | 13.2 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12 % |
| Dry Hop | Equinox | 25 g | 4 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | --- |