

## amber ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **6**
- SRM **10.6**
- 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	Weyermann - Vienna Malt	2 kg (40%)	81 %	8
Grain	Weyermann - Carared	2 kg (40%)	75 %	45
Grain	Weyermann - Light Munich Malt	1 kg (20%)	82 %	14

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Książęcy	30 g	5 min	7 %
Whirlpool	Motueka	30 g	2 min	7 %
Dry Hop	Citra	25 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis