

American Amber Ale lub Red Ale.

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **16.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 70 % | 60 |
| Grain | Viking Pilsner malt | 2 kg (25%) | 75 % | 5 |
| Sugar | cukier | 1 kg (12.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 50 min | 6 % |
| Boil | Lublin (Lubelski) | 15 g | 30 min | 6 % |
| Boil | Chmiel Hallertau | 15 g | 10 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| US West Coast | Lager | Dry | 10 g | gozdawa |

Notes

- Składniki:
Słód pilznerski: 5 kg
Słód Red Ale: 2 kg
Cukier (sacharoza): 1 kg
Chmiel Lubelski (6% alfa kwasy): 25 g (na goryczkę) + 15 g (na smak)
Chmiel Hallertau (5.2% alfa kwasy): 15 g (na aromat)
Drożdże: US West Coast (górną fermentacją) - 1 paczka (7 g)
Woda: 28 litrów brzezki na wyjściu, po odparowaniu ok. 23-24 litry.
Nov 30, 2024, 4:48 PM