

Belgian Amber Ale

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **14**
- SRM **10.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	0.7 kg (46.7%)	80 %	5
Grain	Viking Munich Malt	0.65 kg (43.3%)	78 %	18
Grain	Abbey Malt Weyermann	0.1 kg (6.7%)	75 %	45
Grain	Castle Cara Ruby	0.05 kg (3.3%)	78 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	3 g	5 min	5 %
Boil	Willamette	3.5 g	60 min	5 %
Boil	Perle	7.5 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	5 g	Fermentis