

# Bohemie Amber Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **27**
- SRM **10.6**

## 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 **3.3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.1 liter(s)**

## Steps

- Temp **70 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.1 kg (73.8%)	80 %	8
Grain	Strzegom Bursztynowy	0.45 kg (10.7%)	70 %	49
Grain	Karmelowy Czerwony	0.2 kg (4.8%)	75 %	59
Grain	Karmelowy Jasny 30EBC	0.45 kg (10.7%)	75 %	140

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	bohemie	15 g	60 min	6 %
Boil	bohemie	15 g	40 min	6 %
Boil	bohemie	20 g	15 min	6 %
Dry Hop	bohemie	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
breferm top	Ale	Dry	12 g	---