

## S. ALE

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **6**
- SRM **4.3**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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	Briess - Pale Ale Malt	3.5 kg (70%)	80 %	7
Grain	Briess - 2 Row Carapils Malt	0.4 kg (8%)	75 %	3
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	słód zakwasza	0.1 kg (2%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	10 min	5.2 %
Whirlpool	Cascade PL	30 g	30 min	5.2 %
Dry Hop	Cascade PL	40 g	2 day(s)	5.2 %