

smocza głowa

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **10.7**
- 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 **13 liter(s)**
- Total mash volume **17.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.2 kg (73.6%) | 81 % | 4 |
| Grain | Monachijski | 0.8 kg (18.4%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.25 kg (5.7%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.1 kg (2.3%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Sybilla | 10 g | 30 min | 3.5 % |
| Boil | Sybilla | 10 g | 15 min | 3.5 % |
| Boil | Lublin (Lubelski) | 25 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |