

# Waiter

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **29.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield  | EBC  |
|-------|--------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt           | 2.7 kg (56.8%) | 80 %   | 5    |
| Grain | Strzegom<br>Czekoladowy jasny  | 0.25 kg (5.3%) | 68 %   | 400  |
| Grain | Carafa III Special             | 0.1 kg (2.1%)  | 70 %   | 1034 |
| Grain | Monachijski 2                  | 1 kg (21.1%)   | 80 %   | 16   |
| Grain | Weyermann -<br>Chocolate Wheat | 0.25 kg (5.3%) | 74 %   | 788  |
| Sugar | Milk Sugar (Lactose)           | 0.45 kg (9.5%) | 76.1 % | 0    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Admiral | 20 g   | 60 min | 12 %       |