

## Z dodatkiem sŁodu orkiszowego i pszenicznego

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **4.5**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	SŁód pilzneński	5 kg (78.1%)	80 %	4.5
Grain	SŁód orkiszowy	0.4 kg (6.3%)	65 %	5
Grain	SŁód pszeniczny	1 kg (15.6%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	30 min	12.9 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	2 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Wheat	Dry	10 g	Fermentis