

## 1st AAA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **8.3**
- 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 **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (34.2%)   | 80 %  | 5   |
| Grain | Viking Vienna Malt   | 2 kg (34.2%)   | 79 %  | 7   |
| Grain | Viking Munich Malt   | 1 kg (17.1%)   | 78 %  | 18  |
| Grain | Viking Melanoidynowy | 0.6 kg (10.3%) | 75 %  | 60  |
| Grain | Strzegom Karmel 30   | 0.25 kg (4.3%) | 75 %  | 50  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Oktawia | 30 g   | 60 min | 7.1 %      |
| Aroma (end of boil) | Oktawia | 20 g   | 7 min  | 7.1 %      |