

# AAA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **14.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (71.4%)	85 %	5
Grain	Viking Munich Malt	1.5 kg (16.5%)	85 %	18
Grain	Viking Wheat Malt	0.4 kg (4.4%)	85 %	5
Grain	Strzegom Karmel 600	0.3 kg (3.3%)	68 %	600
Grain	Strzegom Karmel 300	0.4 kg (4.4%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Amarillo	25 g	5 min	9.5 %
Boil	Citra	25 g	5 min	12 %
Dry Hop	Amarillo	35 g	7 day(s)	9.5 %
Dry Hop	Simcoe	35 g	7 day(s)	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	7 day(s)	15.5 %

## Yeasts

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