

# AAA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **13.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (44.4%)	80 %	5
Grain	Monachijski	1 kg (37%)	80 %	18
Grain	Abbey Malt Weyermann	0.2 kg (7.4%)	75 %	45
Grain	Strzegom Karmel 150	0.2 kg (7.4%)	75 %	150
Grain	Caramel 333 EBC	0.1 kg (3.7%)	72 %	333

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	7 g	60 min	15.5 %
Boil	Cascade	10 g	10 min	6 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %