

AAA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **15**
- SRM **11.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (89.6%) | 80 % | 5 |
| Grain | Viking Red Ale | 0.2 kg (3%) | 75 % | 70 |
| Grain | Weyermann - Carared | 0.2 kg (3%) | 75 % | 45 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (3%) | 79 % | 16 |
| Grain | Strzegom pszenica prażona | 0.1 kg (1.5%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 50 g | 10 min | 10 % |
| Dry Hop | Zula | 200 g | 2 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 200 ml | --- |