

AAA (Marynka/Waimea)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **5.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.6 kg (92%) | 80 % | 5 |
| Grain | Carahell | 0.2 kg (4%) | 77 % | 26 |
| Grain | Karmelowy Czerwony | 0.2 kg (4%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8.4 % |
| Boil | Marynka | 10 g | 30 min | 8.4 % |
| Boil | Waimea | 30 g | 5 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |