

AAA2020

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **10.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (77.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.45 kg (9.2%) | 79 % | 16 |
| Grain | Caramunich® typ I | 0.25 kg (5.1%) | 73 % | 80 |
| Grain | Caraaroma | 0.15 kg (3.1%) | 78 % | 400 |
| Grain | Weyermann - Carared | 0.25 kg (5.1%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 20 g | 60 min | 15.5 % |
| Aroma (end of boil) | wakatu | 25 g | 0 min | 13 % |
| Aroma (end of boil) | Galaxy | 25 g | 0 min | 15 % |
| Dry Hop | wakatu | 25 g | 3 day(s) | 13 % |
| Dry Hop | Galaxy | 25 g | 3 day(s) | 15 % |

Yeasts

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