

# AMBER

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **8.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 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          | Pilzneński             | 2 kg (36.4%)  | 81 %  | 4   |
| Grain          | Żytni                  | 1 kg (18.2%)  | 85 %  | 8   |
| Sugar          | Brown Sugar, Dark      | 0.2 kg (3.6%) | 100 % | 99  |
| Grain          | Płatki owsiane         | 0.4 kg (7.3%) | 85 %  | 3   |
| Grain          | Simpsons - Crystal Rye | 0.3 kg (5.5%) | 73 %  | 177 |
| Grain          | Carabelge              | 0.3 kg (5.5%) | 80 %  | 30  |
| Grain          | Pszeniczny             | 1 kg (18.2%)  | 85 %  | 4   |
| Liquid Extract | Miód spadziowy         | 0.3 kg (5.5%) | 70 %  | 40  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Saaz (USA)             | 70 g   | 60 min | 3.2 %      |
| Boil    | Columbus/Tomahawk/Zeus | 4 g    | 40 min | 15.5 %     |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 100 ml | Fermentum Mobile |