

Amber Ale

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **25**
- SRM **16**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (61.9%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1.5 kg (18.6%) | 79 % | 10 |
| Grain | Weyermann - Carared | 1 kg (12.4%) | 75 % | 45 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (6.2%) | 75 % | 150 |
| Grain | Jęczmień palony Weyermann | 0.08 kg (1%) | 55 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Lublin (Lubelski) | 50 g | 4 min | 4 % |
| Boil | Zula | 100 g | 4 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-----------|-------|--------|------------|
| Skare | Champagne | Slant | 50 ml | --- |