

# AMBER ALE

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **14.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Viking Munich Malt	1 kg (15.2%)	78 %	18
Grain	Strzegom Karmel 300	0.6 kg (9.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Puławski	25 g	20 min	4.3 %
Boil	Lublin (Lubelski)	25 g	5 min	4 %
Boil	Puławski	25 g	5 min	4.3 %
Dry Hop	Puławski	50 g	5 day(s)	4.3 %