

## Amber DZIQ

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **14.9**
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	4.5 kg (99.6%)	80 %	15
Liquid Extract	Strzegom Czekoladowy ciemny	0.02 kg (0.4%)	80 %	6818

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Marynka	15 g	60 min	7.8 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	60 min	4.3 %
Aroma (end of boil)	Chinook	15 g	15 min	13.3 %