

Amberek 1.

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **12.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (59.7%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (14.9%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (7.5%)	79 %	130
Grain	Viking Munich Malt	0.5 kg (7.5%)	78 %	18
Grain	Karmelowy Czerwony	0.5 kg (7.5%)	75 %	55
Grain	Strzegom Karmel 300	0.2 kg (3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	50 min	10 %
Boil	Simcoe	15 g	50 min	13.2 %
Boil	Amarillo	15 g	50 min	9.5 %
Boil	Marynka	20 g	30 min	10 %
Dry Hop	Amarillo	85 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis