

# Amerykański karmel

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- Gravity **10 BLG**
- ABV ---
- IBU **47**
- SRM **16.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.4 liter(s)**
- Total mash volume **0.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (93.2%)	80 %	30
Grain	Strzegom Karmel 150	0.125 kg (6.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.5 %
Aroma (end of boil)	Mosaic	15 g	5 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	6 g	---