

# Amora Preta Summer Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **76**
- SRM **4**
- Style **American Pale 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (92.9%)	80 %	5
Grain	Viking malt carabody	0.38 kg (7.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora preta	25 g	20 min	9.9 %
Aroma (end of boil)	Amora preta	63 g	60 min	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis