

Baza pod chmielowe i owocowe

- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **5.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.1 kg (19.4%)	79 %	10
Grain	Pszeniczny	1.16 kg (20.5%)	85 %	4
Grain	Monachijski	1.6 kg (28.3%)	80 %	16
Grain	Płatki owsiane	0.5 kg (8.8%)	65 %	3
Grain	Strzegom Monachijski typ II	1.3 kg (23%)	79 %	22