

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 |