

# Bohemie Amber

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **12.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Strzegom Bursztynowy	1 kg (16.7%)	70 %	49
Grain	Karmelowy Czerwony	1 kg (16.7%)	75 %	59
Grain	Karmelowy Jasny 30EBC	1 kg (16.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	50 g	60 min	4.6 %
Boil	Marynka	10 g	60 min	10 %
Dry Hop	Kazbek	50 g	5 day(s)	4.6 %