

# guvvgv

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **10.8**
- 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 **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.3 kg (82.1%)	80.5 %	2
Grain	Strzegom Karmel 150	0.2 kg (7.1%)	75 %	150
Grain	Rahr - Red Wheat Malt	0.3 kg (10.7%)	85 %	89

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	6.5 %
Aroma (end of boil)	Nelson Sauvin	4 g	10 min	11 %
Aroma (end of boil)	Herkules	1 g	20 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gtvfggv	Ale	Dry	10 g	---