

## Host

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **9**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **2 %**
- Size with trub loss **1020 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **1081.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **525 liter(s)**
- Total mash volume **700 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	100 kg (44.4%)	80 %	4
Grain	Monachijski	25 kg (11.1%)	80 %	16
Grain	Strzegom Karmel 30	50 kg (22.2%)	75 %	30
Liquid Extract	Miód Gryczany (Buckwheat Honey)	50 kg (22.2%)	80 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	1000 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---