

No glue(t) AAA

- Gravity **11.2 BLG**
- ABV ---
- IBU **44**
- SRM **21.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|-------------|-------|-----|
| Liquid Extract | Profimator - Koncentrat brzeczki piwnej bezglutenowej MALT GLUTENFREE | 2 kg (100%) | 70 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|-----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 55 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 15 min | 15.5 % |
| Boil | Cascade | 10 g | 1 min | 6 % |
| Boil | Mosaic | 10 g | 1 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 1 min | 15.5 % |
| Dry Hop | Mosaic | 15 g | 14 day(s) | 10 % |
| Dry Hop | Cascade | 15 g | 14 day(s) | 6 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 5 g | 14 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |