

## NS ale

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **13.7**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Strzegom Pilzneński	1.25 kg (19.2%)	80 %	4
Grain	Strzegom Karmel 150	1 kg (15.4%)	75 %	150
Grain	Płatki owsiane	0.25 kg (3.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	6 %
Boil	Citra	5 g	15 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	10 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---