

## 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   | ---        |