

paleale-caramelaromatic-saaz

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **5.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 7 kg (95.9%) | 80.5 % | 6 |
| Grain | Best Caramel Aromatic | 0.3 kg (4.1%) | --- % | 50.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 55 g | 60 min | 3.3 % |
| Boil | Saaz (Czech Republic) | 15 g | 10 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 12 g | Danstar |