

session lager

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **26**
- SRM **6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Monachijski | 0.7 kg (42.7%) | 80 % | 16 |
| Grain | Pszeniczny | 0.7 kg (42.7%) | 85 % | 4 |
| Grain | Amber Malt | 0.1 kg (6.1%) | 75 % | 43 |
| Grain | Caramunich® typ I | 0.04 kg (2.4%) | 73 % | 80 |
| Grain | Żytni | 0.1 kg (6.1%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | Citra | 7 g | 45 min | 12 % |
| Boil | Hersbrucker | 5 g | 15 min | 3 % |
| Whirlpool | Hersbrucker | 15 g | 10 min | 3 % |