

the Boston Tea Party

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **16.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (80.6%) | 80 % | 6.25 |
| Grain | Viking Monachijski Ciemny | 0.4 kg (6.5%) | 79 % | 22 |
| Grain | Viking Melanoidynowy Red | 0.4 kg (6.5%) | 75 % | 70 |
| Grain | Viking Karmelowy Czerwony | 0.2 kg (3.2%) | 75 % | 50 |
| Grain | Viking Barwiący | 0.2 kg (3.2%) | 68 % | 1250 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Waimea | 20 g | 15 min | 13.6 % |
| Boil | Ekuanot | 20 g | 15 min | 13.5 % |
| Boil | Citra | 20 g | 15 min | 12.5 % |