

# Uncle Tom

- Gravity **11.5 BLG**
- ABV ---
- IBU **31**
- SRM **14.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (50%)	79 %	6
Grain	Pilzneński	1.5 kg (30%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10
Grain	Strzegom Karmel 300	0.25 kg (5%)	70 %	299
Grain	Strzegom Karmel 150	0.25 kg (5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	11 %
Boil	Cascade	25 g	10 min	6 %
Boil	Tradition	30 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	152 ml	Danstar