

# Waiter

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **50**
- SRM **43.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.5 liter(s)**

## Fermentables

| Type  | Name                           | Amount          | Yield  | EBC  |
|-------|--------------------------------|-----------------|--------|------|
| Grain | Pilzneński                     | 4.3 kg (32.1%)  | 80 %   | 5    |
| Grain | Strzegom<br>Czekoladowy jasny  | 0.75 kg (5.6%)  | 68 %   | 400  |
| Grain | Carafa III Special             | 0.3 kg (2.2%)   | 70 %   | 1034 |
| Grain | Monachijski 2                  | 4 kg (29.8%)    | 80 %   | 16   |
| Grain | Abbey Malt<br>Weyermann        | 1 kg (7.5%)     | 75 %   | 45   |
| Grain | Weyermann -<br>Chocolate Wheat | 0.75 kg (5.6%)  | 74 %   | 788  |
| Sugar | Milk Sugar (Lactose)           | 0.8 kg (6%)     | 76.1 % | 0    |
| Grain | Monachijski                    | 0.515 kg (3.8%) | 80 %   | 16   |
| Grain | Płatki owsiane                 | 0.5 kg (3.7%)   | 65 %   | 3    |
| Grain | Żytni                          | 0.5 kg (3.7%)   | 85 %   | 8    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 80 g   | 60 min | 12 %       |