Belgian Amber Ale HB

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **24**
- SRM **8.5**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	1.5 kg *(48.4%)*	80 %	5
Grain	Strzegom Monachijski typ I	1.3 kg *(41.9%)*	79 %	16
Grain	Abbey Malt Weyermann	0.2 kg *(6.5%)*	75 %	45
Grain	Cara Ruby Castle	0.1 kg *(3.2%)*	72 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	15 g	60 min	4.6 %
Boil	Celeia	7.5 g	60 min	4.2 %
Boil	Kazbek	15 g	5 min	4.6 %
Boil	Celeia	7.5 g	5 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	100 ml	Fermentum Mobile