Chmielowe

- Gravity **10 BLG**
- ABV **4 %**
- IBU **26**
- SRM **5.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	0.55 kg *(19.4%)*	79 %	10
Grain	Pszeniczny	0.58 kg *(20.5%)*	85 %	4
Grain	Monachijski	0.8 kg *(28.3%)*	80 %	16
Grain	Płatki owsiane	0.25 kg *(8.8%)*	65 %	3
Grain	Strzegom Monachijski typ II	0.65 kg *(23%)*	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	5 %
Whirlpool	Pacifica (NZ)	100 g	1 min	4.8 %