

1st AAA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **8.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (34.2%) | 80 % | 5 |
| Grain | Viking Vienna Malt | 2 kg (34.2%) | 79 % | 7 |
| Grain | Viking Munich Malt | 1 kg (17.1%) | 78 % | 18 |
| Grain | Viking Melanoidynowy | 0.6 kg (10.3%) | 75 % | 60 |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.3%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Oktawia | 30 g | 60 min | 7.1 % |
| Aroma (end of boil) | Oktawia | 20 g | 7 min | 7.1 % |