

AAA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **14.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (40.5%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 3.4 kg (45.9%) | 79 % | 6 |
| Grain | Special B Malt | 0.43 kg (5.8%) | 65.2 % | 315 |
| Grain | Crystal II 200 | 0.38 kg (5.1%) | 71 % | 200 |
| Grain | Weyermann - Carared | 0.2 kg (2.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | MAGNUM | 10 g | 60 min | 12 % |
| Boil | CENETIAL | 20 g | 25 min | 8 % |
| Boil | Amarillo | 20 g | 5 min | 9.5 % |
| Boil | Chinook | 21 g | 25 min | 13 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Aroma (end of boil) | Amarillo | 10 g | 0 min | 9.5 % |