

# AAA2020

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **10.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (77.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.45 kg (9.2%)	79 %	16
Grain	Caramunich® typ I	0.25 kg (5.1%)	73 %	80
Grain	Caraaroma	0.15 kg (3.1%)	78 %	400
Grain	Weyermann - Carared	0.25 kg (5.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Aroma (end of boil)	wakatu	25 g	0 min	13 %
Aroma (end of boil)	Galaxy	25 g	0 min	15 %
Dry Hop	wakatu	25 g	3 day(s)	13 %
Dry Hop	Galaxy	25 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis