

# Ala Bergamot

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **6.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (62.5%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (25%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.5 kg (12.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	lunga	5 g	50 min	11 %
Boil	lunga	5 g	40 min	11 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Centennial	10 g	10 min	10.5 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Dry Hop	Citra	40 g	14 day(s)	12 %
Dry Hop	Centennial	40 g	14 day(s)	10.5 %
Dry Hop	Mosaic	40 g	14 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka bergamotki	20 g	Boil	10 min
Flavor	skórka bergamotki	20 g	Secondary	14 day(s)