

# Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **55**
- SRM **5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 6.5 kg (92.9%) | 80 %  | 5   |
| Grain | Karmelowy Jasny<br>30EBC | 0.5 kg (7.1%)  | 75 %  | 30  |

## Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 40 g   | 60 min | 12.6 %     |
| Whirlpool | Columbus/Tomahawk/Zeus | 10 g   | 20 min | 12.6 %     |
| Whirlpool | Cascade                | 20 g   | 20 min | 6 %        |
| Whirlpool | Callista               | 25 g   | 20 min | 3 %        |
| Whirlpool | Hallertau Blanc        | 20 g   | 20 min | 11 %       |
| Whirlpool | Mosaic                 | 15 g   | 20 min | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11.5 g | Fermentis  |