

# Amber

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **12.1**
- 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 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (16.8%)	79 %	22
Grain	Viking Pale Ale malt	3.4 kg (57.1%)	80 %	5
Grain	Pilzneński	1.4 kg (23.5%)	81 %	4
Grain	Czekoladowy	0.15 kg (2.5%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10 %
Boil	Centennial	20 g	15 min	10 %
Boil	Centennial	15 g	5 min	5 %