

Amber zalu

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **25.3**
- 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (23.3%)	75 %	5
Grain	Strzegom Wiedeński	1 kg (23.3%)	75 %	10
Grain	Strzegom Monachijski typ I	1 kg (23.3%)	75 %	16
Grain	Strzegom Pilzneński	0.5 kg (11.6%)	75 %	4
Grain	Strzegom Pszeniczny	0.5 kg (11.6%)	75 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (7%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Dry Hop	Citra	20 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis