

# Amber

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- Gravity **13.9 BLG**
- ABV ---
- IBU ---
- SRM **25.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (19.6%)	79 %	16
Grain	Pilzneński	3 kg (58.8%)	81 %	4
Grain	Caramunich Malt	1 kg (19.6%)	71.7 %	110
Grain	Strzegom Barwiący	0.1 kg (2%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mosaic	20 g	90 min	50 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---