

## amberale05.05

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **5.8**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (72.7%)	85 %	7
Grain	Strzegom Monachijski typ II	0.6 kg (10.9%)	79 %	22
Grain	Viking melanoidynowy	0.2 kg (3.6%)	75 %	60
Grain	Weyermann - Bohemian Pilsner Malt	0.7 kg (12.7%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.4 %
Aroma (end of boil)	Cascade	25 g	15 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	200 ml	---