

Amberek

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **5.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (57.1%) | 80 % | 5 |
| Grain | Carahell | 0.5 kg (14.3%) | 77 % | 26 |
| Grain | Weyermann - Carapils | 1 kg (28.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 15 g | 60 min | 10 % |
| Whirlpool | Mosaic | 15 g | 20 min | 10 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |