

Amerykański Amber Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.25 kg (48.4%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (21.5%) | 82 % | 4 |
| Grain | Strzegom Bursztynowy | 1 kg (21.5%) | 70 % | 49 |
| Grain | Jęczmień niestodowany | 0.4 kg (8.6%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | Lublin (Lubelski) | 15 g | 0 min | 4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 10 min |