

# AmSa

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **17**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.25 kg (54.2%)	80.5 %	2
Grain	Monachijski	1.5 kg (36.1%)	80 %	16
Grain	Płatki orkiszowe	0.2 kg (4.8%)	80 %	4
Sugar	cukier	0.2 kg (4.8%)	90 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	10 %
Boil	Sorachi Ace	5 g	30 min	10 %
Boil	Sorachi Ace	5 g	5 min	10 %
Dry Hop	Sorachi Ace	30 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar