

Belgian Amber Ale

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **14**
- SRM **10.2**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|-----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 0.7 kg (46.7%) | 80 % | 5 |
| Grain | Viking Munich Malt | 0.65 kg (43.3%) | 78 % | 18 |
| Grain | Abbey Malt Weyermann | 0.1 kg (6.7%) | 75 % | 45 |
| Grain | Castle Cara Ruby | 0.05 kg (3.3%) | 78 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Willamette | 3 g | 5 min | 5 % |
| Boil | Willamette | 3.5 g | 60 min | 5 % |
| Boil | Perle | 7.5 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 5 g | Fermentis |