

## Chmielu za 100zł :P

- Gravity **20.7 BLG**
- ABV ---
- IBU **120**
- SRM **8.1**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.5 kg (52.9%)	80 %	4
Grain	Strzegom Wiedeński	3 kg (35.3%)	79 %	10
Grain	Weyermann pszeniczny jasny	1 kg (11.8%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	50 min	13 %
Boil	Mosaic	30 g	45 min	11.7 %
Boil	Centennial	30 g	35 min	10 %
Boil	Citra	30 g	30 min	12 %
Boil	Cascade	30 g	25 min	6 %
Boil	Chinook	20 g	20 min	13 %
Boil	Mosaic	20 g	15 min	11.7 %
Boil	Centennial	20 g	10 min	10 %
Boil	Cascade	20 g	5 min	6 %
Dry Hop	Citra	20 g	6 day(s)	12 %

### Yeasts

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