

# Columbus amarillo ale

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **52**
- SRM **5.6**
- 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 **76 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (89.4%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (10.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	1 min	15.5 %
Whirlpool	Amarillo	25 g	20 min	9.5 %
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Citra	15 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	120 ml	---

## Notes

- 29.12.2020 zadanie drożdży z gęstwy o godz. 18:00
- 30.12.2020 start fermentacji o godzinie 20:00 temp otoczenia 16C
- Dec 30, 2020, 3:42 PM