

# Duch Nie Kraftu

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **8.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking	2.5 kg (31.8%)	80 %	5
Grain	Pszeniczny	1.5 kg (19.1%)	85 %	4
Grain	Monachijski Ciemny Viking	1.5 kg (19.1%)	100 %	22
Grain	Karmelowy Ciemny Steinbach	1 kg (12.7%)	65 %	115
Grain	Melanoidynowy Jasny Castle	0.35 kg (4.5%)	75 %	40
Dry Extract	Ekstrakt Słodowy Jasny	1 kg (12.7%)	90 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	100 g	15 min	11.4 %
Whirlpool	Ahtanum	50 g	0 min	3.8 %
Dry Hop	Zythos	100 g	5 day(s)	10 %