

# Eksperyment

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **15.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3 kg (46.2%)	85 %	8
Grain	Weyermann - Pale Ale Malt	2 kg (30.8%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Grain	Słód Cararye® żytni karmelowy Weyermann®	1 kg (15.4%)	74 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---