

Host

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **2 %**
- Size with trub loss **1020 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **1081.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **525 liter(s)**
- Total mash volume **700 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 100 kg (44.4%) | 80 % | 4 |
| Grain | Monachijski | 25 kg (11.1%) | 80 % | 16 |
| Grain | Strzegom Karmel 30 | 50 kg (22.2%) | 75 % | 30 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 50 kg (22.2%) | 80 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 1000 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 100 ml | --- |