

## Host

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- 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 | ---        |