

# Imperial Braxit Amber Ale

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- Gravity **18.4 BLG**
- ABV ---
- IBU **30**
- SRM **11.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (74.3%)	80 %	5
Grain	Monachijski	1.4 kg (18.9%)	80 %	16
Grain	crystal	0.5 kg (6.8%)	73 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.2 %
Dry Hop	Citra	25 g	6 day(s)	12 %
Dry Hop	Simcoe	25 g	6 day(s)	13.2 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %