

Nieważne

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU ---
- SRM **71.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.2 liter(s)**
- Total mash volume **46.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | Jęczmień palony | 0.3 kg (2.9%) | 55 % | 985 |
| Grain | Wheat, Roasted | 0.3 kg (2.9%) | 54.3 % | 837 |
| Grain | Strzegom Barwiący | 0.3 kg (2.9%) | 68 % | 1300 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (2.9%) | 68 % | 400 |
| Grain | Barwiący 60-80 EBC | 0.3 kg (2.9%) | 68 % | 70 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (2.9%) | 68 % | 1301 |
| Grain | Barwiący Żytni 1100-1500 EBC | 0.3 kg (2.9%) | 68 % | 1300 |
| Grain | Strzegom Karmel 300 | 0.25 kg (2.4%) | 70 % | 299 |
| Grain | Strzegom Karmel 600 | 0.25 kg (2.4%) | 68 % | 601 |
| Grain | Strzegom Karmel 150 | 0.25 kg (2.4%) | 75 % | 150 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (2.4%) | 75 % | 30 |
| Grain | Karmelowy 40-60 EBC | 0.25 kg (2.4%) | 75 % | 50 |
| Grain | Karmelowy 60-80 EBC | 0.25 kg (2.4%) | 75 % | 70 |
| Grain | Weyermann - Carapils | 0.25 kg (2.4%) | 78 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.25 kg (2.4%) | 79 % | 130 |
| Grain | Melanoiden Malt | 0.25 kg (2.4%) | 80 % | 39 |
| Grain | Monachijski | 1 kg (9.7%) | 80 % | 16 |
| Grain | Viking Pale Ale malt | 1 kg (9.7%) | 80 % | 5 |

| | | | | |
|-------|--------------------|-------------|------|----|
| Grain | Pilzneński | 1 kg (9.7%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (9.7%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (9.7%) | 79 % | 10 |
| Grain | Żytni | 1 kg (9.7%) | 85 % | 8 |