

NS ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **13.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.25 kg (19.2%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 1 kg (15.4%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.25 kg (3.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 25 g | 60 min | 6 % |
| Boil | Citra | 5 g | 15 min | 12 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Citra | 10 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10 g | --- |