

# paleale-caramelaromatic-saaz

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **5.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	7 kg (95.9%)	80.5 %	6
Grain	Best Caramel Aromatic	0.3 kg (4.1%)	--- %	50.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	55 g	60 min	3.3 %
Boil	Saaz (Czech Republic)	15 g	10 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	12 g	Danstar