

Scirocco Amber Ale 12 Blg

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **7.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80%) | 80 % | 6 |
| Grain | Monachijski | 0.75 kg (12%) | 80 % | 15 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4%) | 75 % | 150 |
| Grain | Abbey Malt Weyermann | 0.25 kg (4%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 12.5 g | 60 min | 15.5 % |
| Boil | Simcoe | 25 g | 10 min | 11.5 % |
| Whirlpool | Centennial | 25 g | 1 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |