

Słodowy ejl na chmielach z działki

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **7.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 5 kg (96.2%) | 79 % | 10 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.8%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 11.2 % |
| Boil | Sybilla | 50 g | 10 min | 3.5 % |
| Boil | Marynka | 50 g | 5 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP518 - Opshaug Kveik Ale | Ale | Liquid | 20 ml | White Labs |