

# Swinta

- Gravity **13.3 BLG**
- ABV ---
- IBU **24**
- SRM **13.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (37.7%)	80 %	5
Grain	Pilzneński	1.5 kg (56.6%)	81 %	4
Grain	Karmelowy	0.1 kg (3.8%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.05 kg (1.9%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Imbir	12 g	Boil	60 min
Spice	Cynamon	17 g	Boil	10 min
Spice	Gałka muszkatołowa	0.6 g	Boil	10 min
Spice	Goździki	3.75 g	Boil	10 min
Spice	Kardamon	0.6 g	Boil	10 min
Spice	Skórka pomarańczy	8 g	Boil	5 min