

## Z dodatkiem sodu orkiszowego i pszenicznego

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **4.5**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

| Type  | Name            | Amount        | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Sód pilzneski | 5 kg (78.1%)  | 80 %  | 4.5 |
| Grain | Sód orkiszowy  | 0.4 kg (6.3%) | 65 %  | 5   |
| Grain | Sód pszeniczny | 1 kg (15.6%)  | 60 %  | 4   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnum            | 25 g   | 30 min | 12.9 %     |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 2 min  | 4 %        |

### Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale US-05 | Wheat | Dry  | 10 g   | Fermentis  |