

# AAA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **12.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.55 kg (73.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.53 kg (15.3%)	79 %	16
Grain	Caramel/Crystal Malt - 60L	0.17 kg (4.9%)	74 %	118
Grain	crystal 150 castle malting	0.1 kg (2.9%)	75 %	150
Grain	Special B Malt	0.08 kg (2.3%)	65.2 %	315
Grain	Fawcett - Pale Chocolate	0.03 kg (0.9%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	11 g	45 min	11 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Citra	10 g	10 min	11 %
Whirlpool	Centennial	15 g	10 min	10.5 %
Whirlpool	Citra	15 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	100 ml	Omega