

# Amber

- Gravity **13.8 BLG**
- ABV ---
- IBU **53**
- SRM **14.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield  | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Castle Pale Ale      | 2 kg (40%)   | 80 %   | 8   |
| Grain | Strzegom Wiedeński   | 2 kg (40%)   | 79 %   | 10  |
| Grain | Strzegom Bursztynowy | 0.2 kg (4%)  | 70 %   | 49  |
| Grain | Strzegom Pszeniczny  | 0.5 kg (10%) | 81 %   | 6   |
| Grain | Special B Malt       | 0.1 kg (2%)  | 65.2 % | 315 |
| Grain | Jęczmień palony      | 0.05 kg (1%) | 55 %   | 985 |
| Grain | Caraaroma            | 0.15 kg (3%) | 78 %   | 400 |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Marynka    | 25 g   | 60 min   | 10 %       |
| Boil    | Centennial | 27 g   | 20 min   | 10.5 %     |
| Boil    | Equinox    | 25 g   | 7 min    | 13.1 %     |
| Dry Hop | Simcoe     | 25 g   | 4 day(s) | 13.2 %     |
| Dry Hop | Citra      | 25 g   | 4 day(s) | 12 %       |
| Dry Hop | Equinox    | 25 g   | 4 day(s) | 13.1 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | ---        |