

Amber Ale dla ludu 13 Blg

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **6.5**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (32%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 4 kg (64%) | --- % | 2 |
| Grain | Cara Gold Castlemalting | 0.25 kg (4%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 10.5 % |
| Boil | Oktawia | 20 g | 60 min | 8 % |
| Boil | Oktawia | 30 g | 20 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |