

# Amerykański karmel

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- Gravity **10 BLG**
- ABV ---
- IBU **47**
- SRM **16.7**
- 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 **0.4 liter(s)**
- Total mash volume **0.5 liter(s)**

## Fermentables

| Type           | Name                       | Amount          | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (93.2%)  | 80 %  | 30  |
| Grain          | Strzegom Karmel 150        | 0.125 kg (6.8%) | 75 %  | 150 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 15 g   | 60 min | 9.5 %      |
| Aroma (end of boil) | Mosaic  | 15 g   | 5 min  | 11.7 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 6 g    | ---        |