

# Belgian Amber Ale HB

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **24**
- SRM **8.5**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 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 **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 1.5 kg (48.4%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I            | 1.3 kg (41.9%) | 79 %  | 16  |
| Grain | Abbey Malt Weyermann                  | 0.2 kg (6.5%)  | 75 %  | 45  |
| Grain | Cara Ruby Castle                      | 0.1 kg (3.2%)  | 72 %  | 49  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Kazbek | 15 g   | 60 min | 4.6 %      |
| Boil    | Celeia | 7.5 g  | 60 min | 4.2 %      |
| Boil    | Kazbek | 15 g   | 5 min  | 4.6 %      |
| Boil    | Celeia | 7.5 g  | 5 min  | 4.2 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 100 ml | Fermentum Mobile |