

# BELGIAN AMBER ALE

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (16.9%)	85 %	4
Grain	Żytni	1 kg (16.9%)	85 %	8
Grain	Castle Malting - Pilzneński 6-rzędowy	3.5 kg (59.3%)	80 %	5
Grain	Carabelge	0.2 kg (3.4%)	80 %	30
Grain	Crystalrye	0.2 kg (3.4%)	80 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	25 g	60 min	6.1 %
Boil	Hallertauer Mittelfruh	10 g	15 min	6.1 %
Boil	Puławski	10 g	10 min	8 %
Boil	Puławski	10 g	5 min	8 %
Boil	Puławski	20 g	2 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1000 ml	Fermentum Mobile