

# Bohemia Amber Ale

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- Gravity **12.4 BLG**
- ABV ---
- IBU **57**
- SRM **15.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Strzegom Pale Ale	2 kg (40%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Castle Abbey Malt	0.4 kg (8%)	75 %	45
Grain	Biscuit Malt	0.4 kg (8%)	79 %	45
Grain	Caraaroma	0.2 kg (4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	bohemie	50 g	60 min	7.76 %
Boil	bohemie	25 g	15 min	7.76 %
Boil	bohemie	25 g	5 min	7.76 %