

# Brett Amber

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **17.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (63%)	80 %	25
Grain	Strzegom Pilzneński	0.5 kg (9.3%)	80 %	4
Grain	Monachijski	1 kg (18.5%)	80 %	16
Grain	Caraaroma	0.5 kg (9.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Triskel	10 g	60 min	3.5 %
Whirlpool	Mosaic	50 g	5 min	12 %
Whirlpool	Citra	50 g	5 min	13.5 %
Whirlpool	Centennial	50 g	5 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP655 - Belgian Sour Mix 1	Ale	Liquid	125 ml	White Labs

## Notes

- chmiele na whirlpool dodane ponizej 80 stopni, na odpowiednia ilosc czasu, wiec te ibu to bzdura.  
*Feb 14, 2018, 7:05 PM*