

Czerw

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **16**
- SRM **8.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- 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 Wiedeński	4 kg (57.1%)	79 %	10
Grain	Amber Malt	1 kg (14.3%)	75 %	43
Sugar	Cukier	2 kg (28.6%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	13 g	60 min	15.5 %