

## Do badań

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **3.7**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	60 g	60 min	4.5 %
Aroma (end of boil)	Hallertau	60 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	20 g	fermentis