

# Duch Nie Kraftu

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **8.9**
- 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 **3.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

| Type        | Name                       | Amount         | Yield | EBC |
|-------------|----------------------------|----------------|-------|-----|
| Grain       | Pale Ale Viking            | 2.5 kg (31.8%) | 80 %  | 5   |
| Grain       | Pszeniczny                 | 1.5 kg (19.1%) | 85 %  | 4   |
| Grain       | Monachijski Ciemny Viking  | 1.5 kg (19.1%) | 100 % | 22  |
| Grain       | Karmelowy Ciemny Steinbach | 1 kg (12.7%)   | 65 %  | 115 |
| Grain       | Melanoidynowy Jasny Castle | 0.35 kg (4.5%) | 75 %  | 40  |
| Dry Extract | Ekstrakt Słodowy Jasny     | 1 kg (12.7%)   | 90 %  | 5   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Target  | 100 g  | 15 min   | 11.4 %     |
| Whirlpool | Ahtanum | 50 g   | 0 min    | 3.8 %      |
| Dry Hop   | Zythos  | 100 g  | 5 day(s) | 10 %       |