

- Gravity **14 BLG**
- ABV ---
- IBU **44**
- SRM **6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **35.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6.1 kg (100%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Cascade | 30 g | 5 min | 6 % |
| Boil | Challenger | 30 g | 60 min | 7 % |
| Boil | Hallertau Blanc | 30 g | 35 min | 11 % |