

# Mój pierwszy

- Gravity **0.3 BLG**
- ABV **0.1 %**
- IBU **2**
- SRM **10.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **632.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Acid Malt	2 kg (40%)	58.7 %	6
Grain	Briess - Black Barley	3 kg (60%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	40 g	5 min	9.5 %
First Wort	dawd	45 g	11 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP749 - Assmanshausen Wine Yeast	Wine	Liquid	50 ml	White Labs
Wyeast - London Ale	Ale	Liquid	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Primary	2 day(s)