

Nazwa

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **29**
- SRM **10.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (71.4%)	80.5 %	2
Grain	Briess - Pale Ale Malt	2 kg (23.8%)	80 %	7
Grain	Caraaroma	0.2 kg (2.4%)	78 %	400
Grain	Strzegom Karmel 150	0.2 kg (2.4%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	10 min	12 %
Boil	Chinook	50 g	5 min	13 %
Boil	Amarillo	10 g	10 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafeAle US-05	Ale	Dry	12.5 g	Fermentis