

# Peated Amber Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **10.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Pale Ale	1.2 kg (56.9%)	80.5 %	6
Grain	Castle Malting - Whiskey	0.65 kg (30.8%)	85 %	4
Grain	Bestmalz - Special X	0.08 kg (3.8%)	75 %	350
Grain	Fawcett - Crystal II	0.08 kg (3.8%)	71.1 %	200
Grain	Acid Malt	0.1 kg (4.7%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	5 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile