

Peated Amber Ale

- 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 |