

Piwo z resztek

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 1.25 kg (38.6%) | 80.5 % | 2 |
| Grain | Briess - Pale Ale Malt | 0.85 kg (26.2%) | 80 % | 7 |
| Grain | Barley, Flaked | 0.14 kg (4.3%) | 70 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (15.4%) | 85 % | 3 |
| Grain | Monachijski | 0.5 kg (15.4%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Whirlpool | Galaxy | 43 g | 15 min | 15 % |
| Boil | Ekuanot | 1 g | 60 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale | Slant | 200 ml | Wyeast Labs |