

Po Maratońskie - Gdańskie

- Gravity **10.2 BLG**
- ABV ---
- IBU **33**
- SRM **4.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (73.2%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (24.4%)	79 %	5
Grain	Strzegom Karmel 150	0.1 kg (2.4%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	25 g	60 min	8.8 %
Boil	Ahtanum	15 g	30 min	3.4 %
Boil	Ahtanum	10 g	10 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---