

Tytania

- Gravity **16 BLG**
- ABV ---
- IBU **72**
- SRM **16.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **23.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (75.2%) | 79 % | 6 |
| Grain | Weyermann - Carared | 1 kg (15%) | 75 % | 45 |
| Grain | Strzegom pszeniczny | 0.5 kg (7.5%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 0 kg | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0 kg | 75 % | 150 |
| Grain | Caraaroma | 0.1 kg (1.5%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.05 kg (0.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Amarillo | 25 g | 15 min | 9.5 % |
| Boil | Amarillo | 25 g | 5 min | 9.5 % |
| Boil | Amarillo | 25 g | 30 min | 9.5 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Dry Hop | Mosaic | 100 g | 7 day(s) | 10 % |
| Boil | Amarillo | 25 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |