

Waiter

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **29.8**
- 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 2.7 kg (56.8%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (5.3%) | 68 % | 400 |
| Grain | Carafa III Special | 0.1 kg (2.1%) | 70 % | 1034 |
| Grain | Monachijski 2 | 1 kg (21.1%) | 80 % | 16 |
| Grain | Weyermann - Chocolate Wheat | 0.25 kg (5.3%) | 74 % | 788 |
| Sugar | Milk Sugar (Lactose) | 0.45 kg (9.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 20 g | 60 min | 12 % |