

Waiter

- Gravity **24 BLG**
- ABV **11 %**
- IBU **50**
- SRM **43.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|--------|------|
| Grain | Pilzneński | 4.3 kg (32.1%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.75 kg (5.6%) | 68 % | 400 |
| Grain | Carafa III Special | 0.3 kg (2.2%) | 70 % | 1034 |
| Grain | Monachijski 2 | 4 kg (29.8%) | 80 % | 16 |
| Grain | Abbey Malt Weyermann | 1 kg (7.5%) | 75 % | 45 |
| Grain | Weyermann - Chocolate Wheat | 0.75 kg (5.6%) | 74 % | 788 |
| Sugar | Milk Sugar (Lactose) | 0.8 kg (6%) | 76.1 % | 0 |
| Grain | Monachijski | 0.515 kg (3.8%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (3.7%) | 65 % | 3 |
| Grain | Żytni | 0.5 kg (3.7%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 80 g | 60 min | 12 % |