Ahtanum

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **16.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale malt	3 kg *(57.1%)*	80 %	5
Grain	Strzegom Wiedeński	1 kg *(19%)*	79 %	10
Grain	Monachijski	0.4 kg *(7.6%)*	80 %	16
Grain	Cara Gold Castlemalting	0.4 kg *(7.6%)*	78 %	120
Grain	Special B Malt	0.285 kg *(5.4%)*	65.2 %	315
Grain	Caraaroma	0.115 kg *(2.2%)*	78 %	400
Grain	Strzegom Czekoladowy 400	0.05 kg *(1%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	15 g	60 min	11.8 %
Boil	Chinook	15 g	17 min	11.8 %
Boil	Ahtanum	30 g	7 min	5 %
Whirlpool	Ahtanum (35 min 74C->65C)	70 g	1 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis