

## 1st AAA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **8.3**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (34.2%)	80 %	5
Grain	Viking Vienna Malt	2 kg (34.2%)	79 %	7
Grain	Viking Munich Malt	1 kg (17.1%)	78 %	18
Grain	Viking Melanoidynowy	0.6 kg (10.3%)	75 %	60
Grain	Strzegom Karmel 30	0.25 kg (4.3%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.1 %
Aroma (end of boil)	Oktawia	20 g	7 min	7.1 %