

## 5 zboz

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **4**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzenski	3 kg (53.6%)	85 %	5
Grain	Żytni	0.6 kg (10.7%)	85 %	8
Grain	orkiszowy	0.5 kg (8.9%)	85 %	5
Grain	oat	0.5 kg (8.9%)	85 %	2
Grain	Pszeniczny	1 kg (17.9%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9 %
Boil	Equinox	10 g	20 min	13 %
Whirlpool	equinox	10 g	0 min	13 %
Whirlpool	chyba cascade pl	20 g	0 min	5 %
Dry Hop	Equinox	80 g	3 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---