

# AAA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **14.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (40.5%)   | 80 %   | 4   |
| Grain | Strzegom Pale Ale   | 3.4 kg (45.9%) | 79 %   | 6   |
| Grain | Special B Malt      | 0.43 kg (5.8%) | 65.2 % | 315 |
| Grain | Crystal II 200      | 0.38 kg (5.1%) | 71 %   | 200 |
| Grain | Weyermann - Carared | 0.2 kg (2.7%)  | 75 %   | 45  |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | MAGNUM   | 10 g   | 60 min | 12 %       |
| Boil                | CENETIAL | 20 g   | 25 min | 8 %        |
| Boil                | Amarillo | 20 g   | 5 min  | 9.5 %      |
| Boil                | Chinook  | 21 g   | 25 min | 13 %       |
| Aroma (end of boil) | Citra    | 20 g   | 0 min  | 12 %       |
| Aroma (end of boil) | Amarillo | 10 g   | 0 min  | 9.5 %      |