

# 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 %