

Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **55**
- SRM **5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (92.9%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 12.6 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 10 g | 20 min | 12.6 % |
| Whirlpool | Cascade | 20 g | 20 min | 6 % |
| Whirlpool | Callista | 25 g | 20 min | 3 % |
| Whirlpool | Hallertau Blanc | 20 g | 20 min | 11 % |
| Whirlpool | Mosaic | 15 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11.5 g | Fermentis |