

# Ale

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- 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