

# Amber Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **13.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61.9%)	80 %	5
Grain	Strzegom Wiedeński	1.5 kg (18.6%)	79 %	10
Grain	Weyermann - Carared	1 kg (12.4%)	75 %	45
Grain	Karmelowy żytni Strzegom	0.5 kg (6.2%)	75 %	150
Grain	Jęczmień palony Weyermann	0.08 kg (1%)	55 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Lublin (Lubelski)	50 g	4 min	4 %
Boil	Zula	100 g	4 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Skare	Champagne	Slant	50 ml	---