

Amberek 1.

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **12.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (59.7%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (14.9%) | 80 % | 5 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (7.5%) | 79 % | 130 |
| Grain | Viking Munich Malt | 0.5 kg (7.5%) | 78 % | 18 |
| Grain | Karmelowy Czerwony | 0.5 kg (7.5%) | 75 % | 55 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Mosaic | 15 g | 50 min | 10 % |
| Boil | Simcoe | 15 g | 50 min | 13.2 % |
| Boil | Amarillo | 15 g | 50 min | 9.5 % |
| Boil | Marynka | 20 g | 30 min | 10 % |
| Dry Hop | Amarillo | 85 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |