

## Baza pod chmielowe i owocowe

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- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **5.8**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński          | 1.1 kg (19.4%)  | 79 %  | 10  |
| Grain | Pszeniczny                  | 1.16 kg (20.5%) | 85 %  | 4   |
| Grain | Monachijski                 | 1.6 kg (28.3%)  | 80 %  | 16  |
| Grain | Płatki owsiane              | 0.5 kg (8.8%)   | 65 %  | 3   |
| Grain | Strzegom Monachijski typ II | 1.3 kg (23%)    | 79 %  | 22  |