

Bohemia Amber Ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **57**
- SRM **15.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (40%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1 kg (20%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (20%) | 79 % | 10 |
| Grain | Castle Abbey Malt | 0.4 kg (8%) | 75 % | 45 |
| Grain | Biscuit Malt | 0.4 kg (8%) | 79 % | 45 |
| Grain | Caraaroma | 0.2 kg (4%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | bohemie | 50 g | 60 min | 7.76 % |
| Boil | bohemie | 25 g | 15 min | 7.76 % |
| Boil | bohemie | 25 g | 5 min | 7.76 % |