

# Chmielowe

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **26**
- SRM **5.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.3 liter(s)**

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński          | 0.55 kg (19.4%) | 79 %  | 10  |
| Grain | Pszeniczny                  | 0.58 kg (20.5%) | 85 %  | 4   |
| Grain | Monachijski                 | 0.8 kg (28.3%)  | 80 %  | 16  |
| Grain | Płatki owsiane              | 0.25 kg (8.8%)  | 65 %  | 3   |
| Grain | Strzegom Monachijski typ II | 0.65 kg (23%)   | 79 %  | 22  |

## Hops

| Use for   | Name          | Amount | Time   | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil      | Premiant      | 30 g   | 60 min | 5 %        |
| Whirlpool | Pacifica (NZ) | 100 g  | 1 min  | 4.8 %      |