

# Czerw

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **7.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **73 %**
- 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	Viking Pilsner malt	2.8 kg (99.1%)	82 %	4
Grain	Strzegom Czekoladowy ciemny	0.025 kg (0.9%)	68 %	1200
Sugar	Cukier	0.001 kg	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12.5 g	60 min	13.2 %