

## Do badań

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **3.7**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 10 kg (100%) | 81 %  | 4   |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Hallertau | 60 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Hallertau | 60 g   | 15 min | 4.5 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 20 g   | fermentis  |