

## No glue(t) AAA

- Gravity **11.2 BLG**
- ABV ---
- IBU **44**
- SRM **21.9**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Profimator - Koncentrat brzeczki piwnej bezglutenowej MALT GLUTENFREE	2 kg (100%)	70 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	55 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	15 min	15.5 %
Boil	Cascade	10 g	1 min	6 %
Boil	Mosaic	10 g	1 min	10 %
Boil	Columbus/Tomahawk/Zeus	5 g	1 min	15.5 %
Dry Hop	Mosaic	15 g	14 day(s)	10 %
Dry Hop	Cascade	15 g	14 day(s)	6 %
Dry Hop	Columbus/Tomahawk/Zeus	5 g	14 day(s)	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis