

# Scirocco Amber Ale 12 Blg

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **7.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80%)	80 %	6
Grain	Monachijski	0.75 kg (12%)	80 %	15
Grain	Strzegom Karmel 150	0.25 kg (4%)	75 %	150
Grain	Abbey Malt Weyermann	0.25 kg (4%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12.5 g	60 min	15.5 %
Boil	Simcoe	25 g	10 min	11.5 %
Whirlpool	Centennial	25 g	1 min	8.5 %

## Yeasts

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