

# Swinta

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **12.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (36.7%)	80 %	5
Grain	Pilzneński	2.5 kg (45.9%)	81 %	4
Grain	Strzegom Karmel 150	0.5 kg (9.2%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.05 kg (0.9%)	68 %	1202
Sugar	Milk Sugar (Lactose)	0.4 kg (7.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Citra	50 g	0 min	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Imbir	24 g	Boil	60 min
Spice	Cynamon	34 g	Boil	10 min
Spice	Gałka muszkatołowa	1.2 g	Boil	10 min
Spice	Goździki	7.5 g	Boil	10 min
Spice	Kardamon	1.2 g	Boil	10 min
Spice	Skórka pomarańczy	16 g	Boil	5 min