

# the Boston Tea Party

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- Gravity **12.1 BLG**
- ABV ---
- IBU **32**
- SRM **16.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	6.25
Grain	Viking Monachijski Ciemny	0.4 kg (6.5%)	79 %	22
Grain	Viking Melanoidynowy Red	0.4 kg (6.5%)	75 %	70
Grain	Viking Karmelowy Czerwony	0.2 kg (3.2%)	75 %	50
Grain	Viking Barwiący	0.2 kg (3.2%)	68 %	1250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	15 min	13.6 %
Boil	Ekuanot	20 g	15 min	13.5 %
Boil	Citra	20 g	15 min	12.5 %