

# Tomahawk Minstrel Hood

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **106**
- SRM **35.9**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	barley ekstrakt jęczmieny 3	4 kg (100%)	--- %	188

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.5 %
Aroma (end of boil)	minstrel	20 g	20 min	4.9 %
Aroma (end of boil)	minstrel	10 g	5 min	4.9 %
Dry Hop	Mount Hood	30 g	7 day(s)	5.5 %

## Notes

- Za krótko wygotowałem ekstrakt  
*Mar 23, 2018, 5:32 PM*