

# Uparta Landryna

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **16.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%)  | 80 %  | 5   |
| Grain | Caraamber            | 0.5 kg (8.3%) | 75 %  | 59  |
| Grain | Caraaroma            | 0.5 kg (8.3%) | 78 %  | 400 |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Dry Hop             | Motueka  | 100 g  | 5 day(s) | 7 %        |
| Aroma (end of boil) | Motueka  | 0 g    | 5 min    | 7 %        |
| Boil                | Columbus | 25 g   | 60 min   | 13.6 %     |