

Wspólne V

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **7.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 5 kg (71.4%) | 79 % | 6 |
| Grain | Żytni | 1 kg (14.3%) | 85 % | 8 |
| Grain | Monachijski | 0.5 kg (7.1%) | 80 % | 12 |
| Grain | Carahell | 0.2 kg (2.9%) | 77 % | 26 |
| Grain | Special B Malt | 0.1 kg (1.4%) | 65.2 % | 315 |
| Grain | Weyermann - Carawheat | 0.2 kg (2.9%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 13 g | 60 min | 7 % |
| Boil | Marynka | 15 g | 30 min | 7 % |
| Boil | Marynka | 15 g | 15 min | 7 % |
| Boil | Perle | 20 g | 10 min | 7 % |
| Boil | Perle | 15 g | 5 min | 7 % |
| Boil | Perle | 15 g | 0 min | 7 % |
| Boil | Marynka | 20 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| K-97 | Ale | Dry | 11 g | --- |