

## 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	---