

# Eksperyment

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **15.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                                     | Amount        | Yield | EBC |
|-------|------------------------------------------|---------------|-------|-----|
| Grain | Żytni                                    | 3 kg (46.2%)  | 85 %  | 8   |
| Grain | Weyermann - Pale Ale Malt                | 2 kg (30.8%)  | 85 %  | 7   |
| Grain | Weyermann - Carapils                     | 0.5 kg (7.7%) | 78 %  | 4   |
| Grain | Słód Cararye® żytni karmelowy Weyermann® | 1 kg (15.4%)  | 74 %  | 200 |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 30 g   | 60 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe | 30 g   | 5 min    | 13.2 %     |
| Dry Hop             | Simcoe | 30 g   | 3 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |