

## S. ALE

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **6**
- SRM **4.3**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                         | Amount       | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt       | 3.5 kg (70%) | 80 %  | 7   |
| Grain | Briess - 2 Row Carapils Malt | 0.4 kg (8%)  | 75 %  | 3   |
| Grain | Pszeniczny                   | 1 kg (20%)   | 85 %  | 4   |
| Grain | słód zakwasza                | 0.1 kg (2%)  | 75 %  | 5   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Cascade PL | 30 g   | 10 min   | 5.2 %      |
| Whirlpool | Cascade PL | 30 g   | 30 min   | 5.2 %      |
| Dry Hop   | Cascade PL | 40 g   | 2 day(s) | 5.2 %      |