Waiter

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **29.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg *(56.8%)*	80 %	5
Grain	Strzegom Czekoladowy jasny	0.25 kg *(5.3%)*	68 %	400
Grain	Carafa III Special	0.1 kg *(2.1%)*	70 %	1034
Grain	Monachijski 2	1 kg *(21.1%)*	80 %	16
Grain	Weyermann - Chocolate Wheat	0.25 kg *(5.3%)*	74 %	788
Sugar	Milk Sugar (Lactose)	0.45 kg *(9.5%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	12 %