

#8 Amore Preta SH BIAB

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński | 5 kg (75.8%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.6%) | 85 % | 4 |
| Adjunct | Płatki owsiane | 0.9 kg (13.6%) | 85 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Amore Preta | 40 g | 60 min | 9.9 % |
| Whirlpool | Amore Preta | 10 g | 60 min | 9.9 % |
| Dry Hop | Amore Preta | 100 g | 4 day(s) | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|-----|------|--------|
| Fining | Mech Irlandzki | 3 g | Boil | 15 min |
| Water Agent | Gips piwowarski | 3 g | Mash | --- |