

ALE #5

- Gravity **11.6 BLG**
- ABV ---
- IBU **34**
- SRM **4.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (82.6%) | 79 % | 6 |
| Grain | Weyermann pszeniczny ciemny | 0.25 kg (8.3%) | 80 % | 16 |
| Grain | Weyermann - Acidulated Malt | 0.075 kg (2.5%) | 80 % | 6 |
| Grain | Płatki jaglane | 0.2 kg (6.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 45 min | 10.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 10 min | 3.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-04 | Ale | Slant | 100 ml | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 4 g | Boil | 10 min |
| Water Agent | Gips piwowarski | 3 g | Mash | 60 min |