

# Alt

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **12.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.5 kg (30.3%)	79 %	22
Grain	Strzegom Pilzneński	3 kg (60.6%)	80 %	4
Grain	Strzegom Karmel 150	0.4 kg (8.1%)	75 %	150
Grain	Strzegom Barwiący	0.05 kg (1%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	20 min	7 %
Aroma (end of boil)	Perle	15 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis