

## AM 2

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- Gravity **13.8 BLG**
- ABV ---
- IBU **35**
- SRM **8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- 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 **17 liter(s)**
- Total mash volume **22.7 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4.8 kg (84.8%)	80.5 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (10.6%)	79 %	16
Grain	Carabelge	0.2 kg (3.5%)	80 %	30
Grain	Strzegom Karmel 300	0.063 kg (1.1%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	13 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Mosaic	20 g	15 min	10 %
Whirlpool	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Citra	15 g	5 day(s)	12 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11 g	---