

## American Amber WARKA # 2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **8.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt  | 2 kg (63.5%)   | 80 %  | 5   |
| Grain   | Strzegom Wiedeński    | 0.5 kg (15.9%) | 79 %  | 10  |
| Grain   | Strzegom Karmel 30    | 0.2 kg (6.3%)  | 75 %  | 30  |
| Grain   | Karmelowy Czerwony    | 0.25 kg (7.9%) | 75 %  | 59  |
| Adjunct | Jęczmień niesłodowany | 0.1 kg (3.2%)  | 75 %  | 2   |
| Adjunct | Płatki pszeniczne     | 0.1 kg (3.2%)  | 85 %  | 3   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Centennial | 10 g   | 60 min | 9.7 %      |
| Aroma (end of boil) | Centennial | 10 g   | 10 min | 9.7 %      |
| Aroma (end of boil) | Centennial | 10 g   | 5 min  | 9.7 %      |
| Whirlpool           | Centennial | 20 g   | 30 min | 9.7 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 6 g    | Fermentis  |