

# Amora Preta Wietrzenie Magazynu Ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **51**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **52 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5.5 kg (91.7%)	--- %	---
Grain	Płatki owsiane	0.5 kg (8.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.4 %
Aroma (end of boil)	Amora Preta	100 g	10 min	7.3 %