

bjørn

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM ---
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód monachijski wayerman	1 kg (28.6%)	--- %	---
Grain	Słód pale ale wayerman	2 kg (57.1%)	--- %	---
Grain	Słód żytni karmelowy wayerman	0.5 kg (14.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6.5 %
Aroma (end of boil)	Cascade	15 g	10 min	6.5 %
Dry Hop	Cascade	15 g	7 day(s)	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale