

# cos lekkiego

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **10.1**
- Style **American Amber Ale**

## 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 **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Carared	0.25 kg (5%)	75 %	39
Grain	Strzegom Karmel 300	0.25 kg (5%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	cashmere	50 g	5 min	6.7 %
Boil	Magnat	30 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	125 ml	White Labs