

# Discopolotmave

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **9.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.7 kg (24.1%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (34.5%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (34.5%)	79 %	22
Grain	Strzegom Karmel 150	0.2 kg (6.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	5 min	3.5 %
Boil	Saaz (Czech Republic)	25 g	20 min	3.5 %
Boil	lunga	10 g	60 min	10 %