

# Harcerskie

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- Gravity **5.3 BLG**
- ABV ---
- IBU **38**
- SRM **6.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **75 C**, Time **60 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **81.9C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (50%)	81 %	4
Grain	Strzegom Karmel 30	1 kg (50%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	11.6 %
Boil	Amarillo	15 g	20 min	8.9 %
Aroma (end of boil)	Pacifica (NZ)	0 g	30 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis