

No. 1

- Gravity **20.9 BLG**
- ABV ---
- IBU **66**
- SRM **14.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **35 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **35 min** at **75C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (75%)	85 %	4
Grain	karmelowy jasny Litovel	0.3 kg (6.8%)	80 %	95
Grain	Monachijski Litovel	0.4 kg (9.1%)	80 %	18
Grain	Caraamber Weyermann	0.4 kg (9.1%)	80 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	45 min	13 %
Boil	Chinook	20 g	30 min	13 %
Boil	Chinook	15 g	15 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale