

# NP i SSI

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **3.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.7 kg (90.4%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	10.8 %
Whirlpool	Nelson Sauvín	50 g	1 min	11 %
Whirlpool	Mosaic	100 g	1 min	10 %
Whirlpool	Citra	50 g	1 min	12 %