

# Patryk

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **12.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (56.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (28.2%)	79 %	16
Grain	Karmelowy Czerwony	0.5 kg (14.1%)	75 %	59
Grain	Jęczmień palony	0.04 kg (1.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	octawia	17 g	60 min	9 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hybrid Ale Yeast "Notty"	Ale	Dry	10 g	gozdawa

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	4 g	Boil	10 min
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