

# SIESC

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **7**
- SRM **3.7**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.5 kg (50%)	81 %	4
Grain	Pszeniczny	1.5 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5 g	xd

## Extras

Type	Name	Amount	Use for	Time
Spice	Wędzona papryka	10 g	Boil	5 min
Flavor	Passata pomidorowa	1300 g	Secondary	14 day(s)
Flavor	Sól	12 g	Boil	5 min
Flavor	Kolendra	12 g	Boil	5 min