

Smocza AAA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **12.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss --- %
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (77.3%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (15.5%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (5.2%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.08 kg (2.1%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 8 g | 30 min | 6.1 % |
| Boil | Sybilla | 8 g | 15 min | 6.1 % |
| Boil | Oktawia | 50 g | 1 min | 7.8 % |
| Boil | Sybilla | 20 g | 60 min | 6.1 % |