

# Szamo

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Weyermann pszeniczny jasny	1 kg (18.2%)	80 %	6
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Weyermann - Melanoiden Malt	1 kg (18.2%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	30 min	11.2 %
Aroma (end of boil)	Amarillo	30 g	1 min	9.5 %
Aroma (end of boil)	Hallertau	30 g	1 min	4.5 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Hallertau	30 g	4 day(s)	4.5 %

## Yeasts

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

### Notes

- $10,26+4,41+4,41+6+8,55+12,90+12,90+3= 62\text{zł}$   
*Dec 30, 2018, 6:16 PM*