

Złote ale... skromne

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **17**
- SRM **4.5**
- 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 **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 1.3 kg (52%) | 82 % | 4 |
| Grain | Pszeniczny | 0.5 kg (20%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (28%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Boil | Zula | 8 g | 15 min | 8.3 % |
| Boil | Oktawia | 10 g | 0 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Fermentis |