Szambelan

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Extra Pale Crisp	3 kg *(83.3%)*	82 %	4
Grain	Weyermann - Carapils	0.2 kg *(5.6%)*	78 %	4
Adjunct	Płatki owsiane	0.4 kg *(11.1%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	45 min	7.8 %
Boil	Chinook	10 g	10 min	8 %
Aroma (end of boil)	Cascade	10 g	1 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	2 g	Mash	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Water Agent	Witamina C	2 g	Bottling	50 min