

Gargulec z Sanoka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **13.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **2.6 liter(s)**
- Total mash volume **3.4 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **2.6 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3 kg (80%)	80 %	45
Grain	Słód owsiany Fawcett	0.25 kg (6.7%)	61 %	5
Grain	Weyermann - Caraamber	0.25 kg (6.7%)	75 %	65
Grain	Melanoiden Malt	0.25 kg (6.7%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	50 min	13 %
Aroma (end of boil)	Oktawia	20 g	5 min	7.1 %
Dry Hop	Lunga	50 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	Mech Irlandzki	5 g	Boil	5 min
--------	----------------	-----	------	-------