

## ALE #5

- Gravity **11.6 BLG**
- ABV ---
- IBU **34**
- SRM **4.9**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.1 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.1 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (82.6%)	79 %	6
Grain	Weyermann pszeniczny ciemny	0.25 kg (8.3%)	80 %	16
Grain	Weyermann - Acidulated Malt	0.075 kg (2.5%)	80 %	6
Grain	Płatki jaglane	0.2 kg (6.6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	45 min	10.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Slant	100 ml	fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	10 min
Water Agent	Gips piwowarski	3 g	Mash	60 min