brewdog clone 5am saint

- Gravity **13.6 BLG**
- ABV **---**
- IBU **25**
- SRM **10**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg *(70%)*	81 %	6
Grain	Strzegom Bursztynowy	0.3 kg *(6%)*	70 %	30
Grain	Strzegom Monachijski typ I	0.4 kg *(8%)*	79 %	12
Grain	Fawcett - Pale Crystal	0.5 kg *(10%)*	72.8 %	90
Grain	Weyermann - Caraamber	0.3 kg *(6%)*	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	8 g	60 min	11 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Nelson Sauvin	15 g	5 min	11 %
Dry Hop	Simcoe	15 g	7 day(s)	13.2 %
Dry Hop	Cascade	30 g	7 day(s)	6 %
Dry Hop	Mosaic	15 g	7 day(s)	10 %

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

Dry Hop	Nelson Sauvin	10 g	7 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	150 ml	White Labs

Notes

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