

Koniec świata raw ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU ---
- SRM **10.6**
- 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 **1 min**
- Evaporation rate **10 %/h**
- Boil size **12.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **85 C**, Time **1 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **85C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (100%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	GP75	100 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Tormo	Ale	Slant	1 ml	---