Polish Amber Ale (oyl-210)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **11.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg *(85.4%)*	80 %	4
Grain	Viking melanoidynowy	1 kg *(12.2%)*	75 %	60
Grain	Caraaroma	0.2 kg *(2.4%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	1 min	10 %
Dry Hop	Marynka	50 g	5 day(s)	10 %
Boil	Iunga	40 g	60 min	11 %
Dry Hop	Iunga	60 g	5 day(s)	11 %
Boil	Marynka	25 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Oyl-210 where da funk?	Ale	Slant	200 ml	Omega Yeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Pozywa dla drozdzy	3 g	Boil	2 min