Single Hop Amora Preta

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.57 kg *(53.2%)*	80 %	8
Grain	BESTMALZ - Best Pilsen	2.14 kg *(31.9%)*	80.5 %	4
Grain	Płatki owsiane	0.5 kg *(7.5%)*	60 %	3
Grain	Płatki pszeniczne	0.5 kg *(7.5%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta PL	30 g	60 min	11.2 %
Aroma (end of boil)	Amora Preta PL	20 g	15 min	11.2 %
Whirlpool	Amora Preta PL	35 g	0 min	11.2 %
Dry Hop	Amora Preta PL	115 g	2 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove