

Złote ale... skromne

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **17**
- SRM **4.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.3 kg (52%)	82 %	4
Grain	Pszeniczny	0.5 kg (20%)	85 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (28%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	5 g	60 min	11 %
Boil	Zula	8 g	15 min	8.3 %
Boil	Oktawia	10 g	0 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis