

Eksperyment

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **18**
- SRM **3.7**
- 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 **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **74C**
- Keep mash **3 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (37.5%)	81 %	4
Grain	Viking Pale Ale malt	0.4 kg (12.5%)	80 %	5
Grain	Pszeniczny	0.4 kg (12.5%)	85 %	4
Grain	carabody	0.3 kg (9.4%)	--- %	---
Grain	Monachijski	0.3 kg (9.4%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.3 kg (9.4%)	75 %	30
Grain	Płatki owsiane	0.3 kg (9.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %