

## AAA2017

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **7.9**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.1 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.2 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 4 kg (81.6%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.2%) | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.2 kg (4.1%)  | 75 %  | 150 |
| Grain | Abbey Malt Weyermann       | 0.2 kg (4.1%)  | 75 %  | 45  |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.5 %     |
| Boil    | Simcoe                 | 15 g   | 10 min   | 13.2 %     |
| Boil    | Citra                  | 15 g   | 10 min   | 12 %       |
| Dry Hop | Simcoe                 | 25 g   | 4 day(s) | 13.2 %     |
| Dry Hop | Citra                  | 25 g   | 4 day(s) | 12 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

## Notes

- fermentacja - 8 dni burzliwa - 18 C  
Cicha - 7 dni - 14-15C  
Zabutelkowane z 120 g glukozy  
*Oct 19, 2017, 6:37 PM*