

Nowe

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **15**
- SRM **3.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **45 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **37.4 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (37.9%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (22.7%)	80 %	5
Grain	Pszeniczny	0.6 kg (9.1%)	--- %	---
Grain	carabody	0.8 kg (12.1%)	--- %	---
Grain	Monachijski	0.4 kg (6.1%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.5%)	75 %	30
Grain	Płatki owsiane	0.5 kg (7.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12.7 %
Aroma (end of boil)	Hallertauer Magnum	10 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
La-01	Ale	Dry	12 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Maltodekstryna	100 g	Primary	6 day(s)