

## #15 Amerykanska 12

- Gravity **11.7 BLG**
- ABV ---
- IBU **36**
- SRM **9.7**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **10 %**
- Size with trub loss **50.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **58.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **36.1 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **26.8 liter(s)** of strike water to **57.5C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **45 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **40.7 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (52.4%)	79 %	6
Grain	Pszeniczny	3 kg (31.4%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (10.5%)	79 %	16
Grain	Strzegom Karmel 300	0.15 kg (1.6%)	70 %	599
Grain	Weyermann - Melanoiden Malt	0.1 kg (1%)	81 %	53
Sugar	Candi Sugar, Clear	0.3 kg (3.1%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Centennial	10 g	30 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Whirlpool	Centennial	25 g	0 min	10.5 %
Whirlpool	Columbus/Tomahawk/Zeus	20 g	0 min	15.5 %
Dry Hop	Centennial	15 g	7 day(s)	10.5 %

Dry Hop	Columbus/Tomahawk/Zeus	20 g	7 day(s)	15.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis