

#35 AAA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **13.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (26.5%)	81 %	26
Grain	Viking Pale Ale malt	3.6 kg (56%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (7.8%)	79 %	16
Grain	Caraamber	0.35 kg (5.4%)	75 %	59
Grain	Caraaroma	0.275 kg (4.3%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	10 g	60 min	13.5 %
Boil	Citra	20 g	5 min	13 %
Boil	Simcoe	14 g	5 min	12.12 %
Boil	Centennial	20 g	5 min	8.9 %
Boil	Amarillo	10 g	5 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	150 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	Kwas askorbinowy	7000 g	Bottling	---

Notes

- Uwarzono 10 stycznia
Temperatura o 22 - 39 stopni C
Zadane drożdże
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