

Ale co się uda

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **9.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **25 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.9 kg (48.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%) | 79 % | 16 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (8.3%) | 72 % | 160 |
| Grain | Strzegom Pilzneński | 1.6 kg (26.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Warrior | 25 g | 60 min | 14.7 % |
| Dry Hop | Wakatu | 50 g | 5 day(s) | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |