

Amora Preta Single HOP Polish Pale Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.4%)	80 %	5
Grain	Malteurop Lager (stary)	1 kg (17.9%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Grain	Strzegom Karmel 150 (stary)	0.1 kg (1.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	25 g	60 min	7.3 %
Boil	Amora Preta	30 g	10 min	7.3 %
Whirlpool	Amora Preta	45 g	5 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LaBrew Verdant IPA	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	5 min