

## Jest jeden buk

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **7.9**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	1.2 kg (60%)	82 %	10
Grain	Pale cookie VM	0.6 kg (30%)	79 %	30
Grain	Płatki żytnie	0.2 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Boil	Amarillo	25 g	5 min	9.5 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1 ml	Fermentum Mobile