

Lowalco amber

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **23**
- SRM **9.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **5.8 liter(s)**

Steps

- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **4.4 liter(s)** of strike water to **81.7C**
- Add grains
- Keep mash **60 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (69%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (17.2%) | 75 % | 30 |
| Grain | Bestmalz Special X | 0.1 kg (6.9%) | 75 % | 300 |
| Grain | Briess - Caramel Munich Malt 60L | 0.1 kg (6.9%) | 75 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 8.7 % |
| Dry Hop | Cascade | 15 g | 3 day(s) | 6.8 % |
| Dry Hop | Simcoe | 15 g | 3 day(s) | 11.7 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|--------|
| Flavor | pȩdy sosny | 100 g | Boil | 10 min |
| Herb | mięta suszona | 5 g | Boil | 0 min |