

# NIUTEK

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **11.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 1.9 kg (57.6%) | 81 %  | 4   |
| Grain | Brown      | 0.2 kg (6.1%)  | 70 %  | 175 |
| Grain | Honey Malt | 0.7 kg (21.2%) | 80 %  | 49  |
| Grain | Pszeniczny | 0.5 kg (15.2%) | 85 %  | 4   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Cascade  | 27 g   | 60 min   | 6 %        |
| Boil    | Citra    | 2 g    | 15 min   | 12 %       |
| Dry Hop | Simcoe   | 20 g   | 3 day(s) | 13.2 %     |
| Dry Hop | Amarillo | 20 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |