

## Non

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **3**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **75 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **38.2 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (48.4%)	81 %	4
Grain	Viking Pale Ale malt	1.6 kg (25.8%)	80 %	5
Grain	Pszeniczny	0.6 kg (9.7%)	85 %	4
Grain	carabody	0.5 kg (8.1%)	--- %	---
Grain	Monachijski	0.4 kg (6.5%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.6%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	23 g	60 min	12.7 %
Aroma (end of boil)	amora preta	16 g	10 min	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew La-01	Ale	Dry	11 g	---