

# SI

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **3.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.281 kg (89.3%)	81 %	4
Grain	Abbey Malt Weyermann	0.058 kg (1%)	75 %	45
Grain	Pszeniczny	0.323 kg (5.5%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (4.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	38 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis