

# Szambelan

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Extra Pale Crisp	3 kg (81.1%)	82 %	4
Grain	Briess - 2 Row Carapils Malt	0.3 kg (8.1%)	75 %	3
Grain	Chateau Biscuit Castle Malting	0.2 kg (5.4%)	20 %	50
Adjunct	Płatki owsiane	0.2 kg (5.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabela	15 g	50 min	7.1 %
Boil	Sybilla	10 g	30 min	3.5 %
Boil	Sybilla	10 g	10 min	5.7 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	1 min	4 %
Dry Hop	Sybilla	30 g	4 day(s)	5.7 %
Dry Hop	Izabella	40 g	4 day(s)	5.1 %

## Yeasts

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