

## A-Team

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- Gravity **10.7 BLG**
- ABV ---
- IBU **33**
- SRM **3.1**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **12 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (62.5%)	80 %	4
Grain	Strzegom Pale Ale	0.5 kg (12.5%)	79 %	6
Grain	Rice, Flaked	1 kg (25%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	36 g	15 min	15.5 %
Boil	belma	32 g	0 min	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis