

AAA

- Gravity **13.1 BLG**
- ABV ---
- IBU **39**
- SRM ---
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	--- %	---
Grain	Weyermann - Carared	0.3 kg (6%)	--- %	---
Grain	Strzegom Pale Ale	3.8 kg (76%)	--- %	---
Grain	Weyermann - Caramunich typ I	0.2 kg (4%)	--- %	---
Grain	weyermann - Caramunich typ II	0.2 kg (4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	12 g	---	11 %
Boil	lunga	20 g	60 min	11 %
Boil	lunga	15 g	30 min	11 %
Whirlpool	Citra	15 g	0 min	13.5 %
Whirlpool	Simcoe	10 g	0 min	11.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-05	Ale	Dry	11 g	---
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min