

# AAA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **9.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **33.4 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (38.5%)	80 %	5
Grain	Strzegom Monachijski typ I	4 kg (30.8%)	79 %	16
Grain	Caraamber	2.5 kg (19.2%)	75 %	59
Grain	Pszeniczny	1.5 kg (11.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	50 min	6.9 %
Boil	Cascade	30 g	30 min	6.9 %
Boil	Cascade	30 g	10 min	6.9 %
Boil	Amarillo	50 g	5 min	9.1 %
Whirlpool	Amarillo	50 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---

## Notes

- Brzeczka 17.07  
Fermentacja burzliwa 10dni  
Cicha 7dni  
Rozlew 03.08  
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