

AAA

- Gravity **13.3 BLG**
- ABV ---
- IBU **38**
- SRM **13.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (77.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.45 kg (9.2%)	79 %	16
Grain	Carared	0.25 kg (5.1%)	75 %	39
Grain	Caraaroma	0.15 kg (3.1%)	78 %	400
Grain	Caramunich I	0.25 kg (5.1%)	80 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Wakatu	15 g	10 min	8.9 %
Whirlpool	Citra	15 g	0 min	12 %
Dry Hop	Citra	20 g	---	12 %

Yeasts

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

Notes

- Delikatna goryczka zostająca na języku.
Aromat intensywny
Dec 5, 2016, 9:12 PM