

# AAA

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- Gravity **13.4 BLG**
- ABV ---
- IBU **35**
- SRM **12.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **83 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **78.5 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **60 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **-41.5 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	8 kg	79 %	6.5
Grain	Monachijski typ I	4 kg	79 %	13
Grain	Pilzneński	4 kg	81 %	4
Grain	Bursztynowy	1 kg	75 %	50
Grain	Karmelowy 30	1 kg	75 %	35
Grain	Specjal W	0.5 kg	60 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wimea	35 g	60 min	14.9 %
Boil	Cascade	30 g	30 min	7.7 %
Boil	Citra	30 g	30 min	12 %
Boil	Wimea	40 g	10 min	14.9 %
Boil	Wakatu	40 g	10 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	1000 ml	Wyeast Labs