

# AAA2017

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- Gravity **12.9 BLG**
- ABV ---
- IBU **34**
- SRM **7.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.1 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (81.6%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (10.2%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (4.1%)	75 %	150
Grain	Abbey Malt Weyermann	0.2 kg (4.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Simcoe	15 g	10 min	13.2 %
Boil	Citra	15 g	10 min	12 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %
Dry Hop	Citra	25 g	4 day(s)	12 %

## Yeasts

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