

AAA3

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **10.7**
- 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 **42 liter(s)**
- Total mash volume **56 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **31.4 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 (35.7%)	80 %	6.5
Grain	Viking Golden ale	5 kg (35.7%)	80 %	14
Grain	Caraamber	2 kg (14.3%)	75 %	59
Grain	Orkiszowy	1 kg (7.1%)	85 %	4
Grain	Karmelowy Czerwony	1 kg (7.1%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	8.5 %
Boil	Cascade	50 g	20 min	7.1 %
Boil	Citra	50 g	5 min	12.9 %

Yeasts

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

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Brzeczka 05.31
Burzliwa 14dni
Cicha 16dni
Rozlew 28.11
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