

# Ale Beka

- Gravity **11.4 BLG**
- ABV ---
- IBU **35**
- SRM **10.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **9 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (73.2%)	79 %	6
Grain	Monachijski	0.8 kg (19.5%)	80 %	16
Grain	Simpsons - Crystal Dark	0.3 kg (7.3%)	74 %	158

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	15 g	60 min	15.5 %
Boil	Willamette	25 g	10 min	5 %
Boil	Willamette	25 g	1 min	5 %
Boil	Cascade	20 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	12 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	3 g	Boil	10 min
Flavor	płatki dębowe + jack Daniels	20 g	Secondary	7 day(s)

## Notes

- Na fermentacje cicha dodane 20 g płatków dębowych marynowanych w Jacku danielsie  
*Oct 25, 2015, 9:38 PM*