

## American Amber WARKA # 2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **8.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (63.5%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (15.9%)	79 %	10
Grain	Strzegom Karmel 30	0.2 kg (6.3%)	75 %	30
Grain	Karmelowy Czerwony	0.25 kg (7.9%)	75 %	59
Adjunct	Jęczmień niesłodowany	0.1 kg (3.2%)	75 %	2
Adjunct	Płatki pszeniczne	0.1 kg (3.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	9.7 %
Aroma (end of boil)	Centennial	10 g	10 min	9.7 %
Aroma (end of boil)	Centennial	10 g	5 min	9.7 %
Whirlpool	Centennial	20 g	30 min	9.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis