

# ampl

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **6.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (33%)	80 %	7
Grain	Monachijski	1.8 kg (39.6%)	80 %	16
Grain	Pilzneński	0.5 kg (11%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (11%)	60 %	3
Grain	płatki owsiane	0.25 kg (5.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	30 min	4 %
Dry Hop	Citra	30 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	Fermentum Mobile

## Notes

- 68 reszta zasypu  
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