

## Baza kwasiakowa

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **5**
- SRM **3.2**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Pale Ale	3.5 kg (70%)	81 %	4
Grain	Pszeniczny	1.5 kg (30%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %