

Full Aroma Hops

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **3.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **40 C**, Time **0 min**
- Temp **61 C**, Time **12 min**
- Temp **71 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **12 min** at **61C**
- Keep mash **45 min** at **71C**
- Keep mash **10 min** at **75C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	8 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale