

999

- Gravity **18.8 BLG**
- ABV ---
- IBU **107**
- SRM **19.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (66.7%)	79 %	6
Grain	Weyermann pszeniczny jasny	1 kg (13.3%)	80 %	6
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	16
Grain	Weyermann - Abbey Malt	0.2 kg (2.7%)	50 %	45
Grain	Caraaroma	0.3 kg (4%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %
Dry Hop	Citra	30 g	14 day(s)	12 %
Dry Hop	Simcoe	30 g	14 day(s)	13 %
Dry Hop	Cascade	30 g	14 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	22 g	Fermentis
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