

GLAZURNIK

- Gravity **13.6 BLG**
- ABV ---
- IBU **43**
- SRM **12.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **48.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **39.2 liter(s)**
- Total mash volume **47.9 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **39.2 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **48.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 5 kg (57.5%) | 79 % | 16 |
| Grain | Strzegom Bursztynowy | 0.3 kg (3.4%) | 70 % | 70 |
| Grain | Strzegom Pilzneński | 3 kg (34.5%) | 80 % | 4 |
| Grain | Fawcett - Crystal Pszeniczny | 0.4 kg (4.6%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Aroma (end of boil) | Mosaic | 80 g | 20 min | 12.4 % |
| Aroma (end of boil) | Mosaic | 20 g | 10 min | 12.4 % |
| Whirlpool | Citra | 95 g | 0 min | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 435 ml | Fermentis |