

Jasne resztki

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **6.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

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

Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-------------|-------|-----|
| Grain | Viking Malt Wędzony Jabłonią | 2 kg (100%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 7 g | 40 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| FM601 | Ale | Liquid | 1 ml | --- |

Notes

- 18:20 start
18:40 chmiel
May 27, 2019, 2:45 AM