

# Napijmy se piva

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **10.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.4 kg (9%)	60 %	10
Grain	Strzegom Pilzneński	1 kg (22.5%)	80 %	30
Grain	Viking Pale Ale malt	1 kg (22.5%)	80 %	3
Grain	Monachijski	1 kg (22.5%)	80 %	20
Grain	Cara-Pils/Dextrine	0.5 kg (11.2%)	75 %	30
Grain	Karmelowy Jasny 30EBC	0.25 kg (5.6%)	75 %	100
Sugar	Candi Sugar, Clear	0.3 kg (6.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	50 min	5 %
Boil	Lublin (Lubelski)	20 g	35 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Slant	100 ml	Gozdawa