

Narcissistic Cannibal

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **51**
- SRM **10.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **35.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (77.5%)	80 %	5
Grain	Munich Malt	1 kg (15.5%)	80 %	15
Grain	Platki owsiane	0.25 kg (3.9%)	85 %	3
Grain	Black Barley (Roast Barley)	0.1 kg (1.6%)	55 %	1200
Sugar	cukier kandy	0.1 kg (1.6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	60 min	14.3 %
Boil	Simcoe	25 g	15 min	13.8 %
Whirlpool	Simcoe	40 g	10 min	13.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Fining	Irish Moss	5 g	Boil	15 min
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