

# Nie wiem

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **3.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (59.3%)	81 %	4
Grain	Pszeniczny	0.8 kg (13.6%)	85 %	4
Grain	Strzegom Wiedeński	0.7 kg (11.9%)	79 %	10
Grain	Płatki pszeniczne	0.4 kg (6.8%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	14 %
Boil	Cascade	19 g	5 min	6.5 %
Boil	Citra	10 g	5 min	14 %
Boil	Mosaic	25 g	5 min	11.8 %
Whirlpool	Amarillo	50 g	30 min	9.5 %