

# NIUTEK

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **11.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.9 kg (57.6%)	81 %	4
Grain	Brown	0.2 kg (6.1%)	70 %	175
Grain	Honey Malt	0.7 kg (21.2%)	80 %	49
Grain	Pszeniczny	0.5 kg (15.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	27 g	60 min	6 %
Boil	Citra	2 g	15 min	12 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis