

No. 1

- Gravity **20.9 BLG**
- ABV ---
- IBU **66**
- SRM **14.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **35 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **35 min** at **75C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Pilzneński | 3.3 kg (75%) | 85 % | 4 |
| Grain | karmelowy jasny Litovel | 0.3 kg (6.8%) | 80 % | 95 |
| Grain | Monachijski Litovel | 0.4 kg (9.1%) | 80 % | 18 |
| Grain | Caraamber Weyermann | 0.4 kg (9.1%) | 80 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 15 g | 45 min | 13 % |
| Boil | Chinook | 20 g | 30 min | 13 % |
| Boil | Chinook | 15 g | 15 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |