

# ORP Heweliusz

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- Gravity **13.3 BLG**
- ABV ---
- IBU **66**
- SRM **13.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 4 kg (66.7%)  | 75 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1.5 kg (25%)  | 75 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.5 kg (8.3%) | 75 %  | 150 |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Marynka    | 30 g   | 60 min   | 10 %       |
| Boil                | Chinook    | 30 g   | 30 min   | 13 %       |
| Boil                | Cascade    | 40 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Centennial | 30 g   | 0 min    | 10.5 %     |
| Dry Hop             | Citra      | 50 g   | 5 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |