

Pochyłe 12,9BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **7.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **50 C**, Time **1 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (60.3%)	82 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.6%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (17.2%)	79 %	16
Grain	Weyermann - Carawheat	0.1 kg (1.7%)	77 %	97
Grain	Fawcett - Pale Crystal	0.2 kg (3.4%)	72.8 %	90
Grain	Pszeniczny	0.3 kg (5.2%)	85 %	4
Dry Extract	ekstrakt słodowy	0.2 kg (3.4%)	90 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	80 min	7.8 %
Aroma (end of boil)	Sybilla	30 g	10 min	6.5 %
Dry Hop	Citra	70 g	4 day(s)	12 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
saflager s-189	Lager	Slant	400 ml	starter 1l