

# SIESC

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **7**
- SRM **3.7**
- 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 **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount       | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilznieński | 1.5 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny  | 1.5 kg (50%) | 81 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 5 g    | 60 min | 7.4 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 5 g    | xd         |

## Extras

| Type   | Name               | Amount | Use for   | Time      |
|--------|--------------------|--------|-----------|-----------|
| Spice  | Wędzona papryka    | 10 g   | Boil      | 5 min     |
| Flavor | Passata pomidorowa | 1300 g | Secondary | 14 day(s) |
| Flavor | Sól                | 12 g   | Boil      | 5 min     |
| Flavor | Kolendra           | 12 g   | Boil      | 5 min     |