

## STARTER

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU ---
- SRM **3.8**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **7.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.5 liter(s)**

### Steps

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

### Mash step by step

- Heat up **3.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **7.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (100%)	80 %	7

### Notes

- wskazówki po pierwszym wykonaniu: zacierać 1 kg słodu w 8 litrach wody, wyjdzie 6 litrów. Ja zacierałem w 7.5 litra i mi 0.5 litra zabrakło (BIAB)  
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