test

- Gravity 13.1 BLG
- ABV **5.3** %
- IBU ---
- SRM **4**
- Style American Amber Ale

Batch size

- Expected quantity of finished beer 19 liter(s)
- Trub loss **7.5** % Size with trub loss **20.4 liter(s)**
- Boil time 60 min
- Evaporation rate 16 %/h
- Boil size 24 liter(s)

Mash information

- Mash efficiency 70 %
- Liquor-to-grist ratio 3 liter(s) / kg Mash size 15 liter(s)
- Total mash volume 20 liter(s)

Steps

• Temp 67 C, Time 60 min

Mash step by step

- Heat up 15 liter(s) of strike water to 74.8C
- Add grains
- Keep mash 60 min at 67C
- Sparge using 14 liter(s) of 76C water or to achieve 24 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg <i>(100%)</i>	81 %	4