

## V.2 5am saint bd clone

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- Gravity **13.1 BLG**
- ABV ---
- IBU **25**
- SRM **11.2**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (71.4%)	79 %	6
Grain	Strzegom Bursztynowy	0.3 kg (6.1%)	70 %	30
Grain	Strzegom Monachijski typ I	0.4 kg (8.2%)	79 %	12
Grain	Fawcett - Pale Crystal	0.4 kg (8.2%)	72.8 %	90
Grain	Crystal 160 EBC	0.3 kg (6.1%)	73 %	160

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	7 g	60 min	11 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Chinook	10 g	10 min	13 %
Boil	Nelson Sauvín	14 g	5 min	11 %
Dry Hop	Simcoe	15 g	7 day(s)	13.2 %
Dry Hop	Cascade	15 g	7 day(s)	6 %
Dry Hop	Ahtanum	15 g	7 day(s)	5 %
Dry Hop	Nelson Sauvín	10 g	7 day(s)	11 %

Dry Hop	Columbus/Tomahawk/Zeus	15 g	7 day(s)	15.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	150 ml	White Labs