

## wędzone

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- Gravity **11.2 BLG**
- ABV ---
- IBU **27**
- SRM **16.2**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **49.7 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **35.2 liter(s)** of **76C** water or to achieve **49.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (96.6%)	81 %	4
Grain	Carafa III	0.25 kg (3.4%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	10.6 %
Aroma (end of boil)	Fuggles	25 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	---