

Zandka Amber Zacierale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **12.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **77 C**, Time **30 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **30 min** at **77C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (80.3%)	80 %	4
Grain	Strzegom Monachijski typ II	0.6 kg (9.6%)	79 %	22
Grain	Viking Karmel 150	0.3 kg (4.8%)	75 %	150
Grain	viking Karmel 300	0.3 kg (4.8%)	70 %	299
Grain	Strzegom Czekoladowy 1200	0.03 kg (0.5%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnat	10 g	60 min	12.4 %
Boil	Willamette	25 g	20 min	4.5 %
Boil	Willamette	25 g	5 min	4.5 %
Aroma (end of boil)	Cascade PL	10 g	0 min	4.5 %
Dry Hop	Cascade PL	20 g	4 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	11 g	safale
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