

# Zatarte

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **50**
- SRM **10.2**
- 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 --- **liter(s)**
- Total mash volume --- **liter(s)**

## Steps

- Temp **65 C**, Time **20 min**

## Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **20 min** at **65C**
- Sparge using **liter(s)** of **C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Amber	3.6 kg (100%)	78 %	32

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40 g	60 min	9.5 %
Boil	Chinook	10 g	15 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis