

## eksperymenty 17.06

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **10**
- SRM **3.2**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

### Steps

- Temp **66 C**, Time **80 min**

### Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **liter(s)** of **C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	2.67 kg (100%)	99 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8 g	60 min	12.9 %