

## badania 28L

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **4**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	8 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	23.04 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	14.08 g	---