

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **4.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **9.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **9.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|--------------|-------|-----|
| Grain | Pszoniczny | 1.4 kg (70%) | 75 % | 4 |
| Grain | Płatki orkiszowe | 0.4 kg (20%) | 80 % | 4 |
| Grain | Pilznieński | 0.1 kg (5%) | 81 % | 4 |
| Grain | Pale Cookie VM | 0.1 kg (5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 3 g | 60 min | 13.3 % |