

# Amora Preta modyfikacja

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **7.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.2%)	85 %	4
Grain	Caraaroma	0.1 kg (1.6%)	78 %	400
Adjunct	Briess - Oat Flakes	0.5 kg (8.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	12.4 %
Aroma (end of boil)	Amora Preta	30 g	10 min	7.4 %
Dry Hop	Amora Preta	70 g	5 day(s)	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	180 ml	---