

## 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®<br>2,5-4,5 EBC<br>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 | ---        |