

ciemniaczek

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **12.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|--------|------|
| Grain | Strzegom Pilzneński | 5 kg (73.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.3%) | 79 % | 22 |
| Grain | BESTMALZ - Best Vienna (wiedeński) | 1 kg (14.6%) | 80.5 % | 9 |
| Grain | Strzegom pszenica prażona | 0.086 kg (1.3%) | 70 % | 1000 |
| Grain | Strzegom Karmel 300 | 0.25 kg (3.7%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnat | 25 g | 60 min | 11.7 % |
| Boil | Cascade | 25 g | 25 min | 6.9 % |
| Aroma (end of boil) | Cascade | 25 g | 5 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----|
| Safale S-04 | Ale | Dry | 11.5 g | --- |
|-------------|-----|-----|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Fining | whirlfloc | 1.25 g | Boil | 15 min |