

# Discopolotmave

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **9.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 0.7 kg (24.1%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński          | 1 kg (34.5%)   | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II | 1 kg (34.5%)   | 79 %  | 22  |
| Grain | Strzegom Karmel 150         | 0.2 kg (6.9%)  | 75 %  | 150 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 15 g   | 5 min  | 3.5 %      |
| Boil    | Saaz (Czech Republic) | 25 g   | 20 min | 3.5 %      |
| Boil    | Iunga                 | 10 g   | 60 min | 10 %       |