

Gargulec z Sanoka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **13.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **2.6 liter(s)**
- Total mash volume **3.4 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **2.6 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3 kg (80%) | 80 % | 45 |
| Grain | Słód owsiany Fawcett | 0.25 kg (6.7%) | 61 % | 5 |
| Grain | Weyermann - Caraamber | 0.25 kg (6.7%) | 75 % | 65 |
| Grain | Melanoiden Malt | 0.25 kg (6.7%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Zula | 20 g | 50 min | 13 % |
| Aroma (end of boil) | Oktawia | 20 g | 5 min | 7.1 % |
| Dry Hop | Lunga | 50 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|-------|
| Fining | Mech Irlandzki | 5 g | Boil | 5 min |
|--------|----------------|-----|------|-------|