

# Kwas z persymoną orientálną

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **6**
- SRM **3.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.1 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.5 kg (54.2%)	81 %	4
Grain	Płatki owsiane	0.45 kg (16.2%)	60 %	3
Grain	Pszeniczny	0.52 kg (18.8%)	80 %	4
Sugar	Maltodekstryna	0.3 kg (10.8%)	95 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	3 g	60 min	11 %