

# Noworoczny amber

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **5.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	1 kg (19%)	79 %	30
Grain	Strzegom Pilzneński	4 kg (76.2%)	80 %	4
Grain	Caramel/Crystal Malt - 10L	0.25 kg (4.8%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	25 g	60 min	13.1 %
Whirlpool	Citra	50 g	0 min	13.2 %
Dry Hop	Citra	50 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	40 ml	White Labs