

# Original AAA 12

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **35**
- SRM **7.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (73.2%)	79 %	6
Grain	Strzegom Monachijski typ I	0.8 kg (19.5%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (7.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	15 g	60 min	15.5 %
Aroma (end of boil)	Willamette	25 g	10 min	5 %
Aroma (end of boil)	Willamette	25 g	1 min	5 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	finings liquid	10 g	Secondary	2 day(s)
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## Notes

- Burzliwa 18-21st - 7-10 dni  
Cicha 18-21st, 7 dni  
Butelkować 6g glukozy na 1l piwa  
Refermentacja w butelkach 30dni  
*Jul 11, 2020, 8:29 PM*