

Pierwsze Piwko

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **5.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	4 kg (85.1%)	81 %	4
Grain	Strzegom Monachijski typ II	0.7 kg (14.9%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	10 g	60 min	4.5 %
Boil	opal	10 g	60 min	8.5 %
Boil	opal	15 g	15 min	8.5 %
Boil	Tradition	15 g	15 min	5.4 %
Dry Hop	opal	10 g	0 day(s)	8.5 %
Dry Hop	Tradition	10 g	0 day(s)	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty bell ale	Ale	Dry	10 g	---