

# PIOTR WIERTARKA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **9.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (75%)	80 %	5
Grain	Strzegom Pszeniczny	0.7 kg (11.7%)	81 %	6
Grain	Strzegom Karmel 300	0.3 kg (5%)	70 %	299
Sugar	cukier	0.5 kg (8.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Whirlpool	Tradition	25 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis