

Polish Amber Ale (oyl-210)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **11.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (85.4%) | 80 % | 4 |
| Grain | Viking melanoidynowy | 1 kg (12.2%) | 75 % | 60 |
| Grain | Caraaroma | 0.2 kg (2.4%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 25 g | 1 min | 10 % |
| Dry Hop | Marynka | 50 g | 5 day(s) | 10 % |
| Boil | lunga | 40 g | 60 min | 11 % |
| Dry Hop | lunga | 60 g | 5 day(s) | 11 % |
| Boil | Marynka | 25 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|-------|--------|------------------|
| Oyl-210 where da funk? | Ale | Slant | 200 ml | Omega Yeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|---------|-------|
| Water Agent | Pozywa dla drozdzy | 3 g | Boil | 2 min |