

# SuperPiwkoNierządniczo

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **68**
- SRM **3.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **66 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner	5 kg (95.2%)	82.61 %	3
Grain	Carapils	0.25 kg (4.8%)	76.09 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	lunga	30 g	30 min	11 %
Boil	lunga	20 g	10 min	11 %
Dry Hop	Mosaic	30 g	7 day(s)	11.7 %
Dry Hop	lunga	20 g	14 day(s)	11 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Other	sugar	150 g	Bottling	0 min
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