

Zandka Amber Zacierale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **12.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **77 C**, Time **30 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **30 min** at **77C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 5 kg (80.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (9.6%) | 79 % | 22 |
| Grain | Viking Karmel 150 | 0.3 kg (4.8%) | 75 % | 150 |
| Grain | viking Karmel 300 | 0.3 kg (4.8%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy 1200 | 0.03 kg (0.5%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | magnat | 10 g | 60 min | 12.4 % |
| Boil | Willamette | 25 g | 20 min | 4.5 % |
| Boil | Willamette | 25 g | 5 min | 4.5 % |
| Aroma (end of boil) | Cascade PL | 10 g | 0 min | 4.5 % |
| Dry Hop | Cascade PL | 20 g | 4 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|------|--------|
| us-05 | Ale | Dry | 11 g | safale |
|-------|-----|-----|------|--------|