

# #001 IGOR'S AAA "pierwsze ALE nie ostatnie"

- Gravity **14.3 BLG**
- ABV ---
- IBU **45**
- SRM **10.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale           | 4 kg (70.2%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 1 kg (17.5%)  | 79 %  | 22  |
| Grain | Strzegom Karmel 300         | 0.2 kg (3.5%) | 70 %  | 299 |
| Grain | Oats, Flaked                | 0.5 kg (8.8%) | 80 %  | 2   |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Lubelski          | 50 g   | 60 min   | 4 %        |
| Boil    | Centennial        | 20 g   | 15 min   | 9.4 %      |
| Boil    | Mandarina Bavaria | 20 g   | 15 min   | 7.6 %      |
| Boil    | Cascade           | 20 g   | 5 min    | 6.8 %      |
| Dry Hop | Centennial        | 30 g   | 3 day(s) | 9.4 %      |
| Dry Hop | Mandarina Bavaria | 30 g   | 3 day(s) | 7.6 %      |
| Dry Hop | Cascade           | 30 g   | 3 day(s) | 6.8 %      |

## Yeasts

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

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

## Notes

- 67°C tzw. zacieranie na lenia, jednotemperaturowe.  
78°C mash out  
fermentacja cicha 7 dni ale chmielenie na zimno tylko 3 ostatnie dni -  
<http://www.pspd.org.pl/pagesnews/uwarz-sobie-grand-championa> (patrz: końcowe uwagi)  
*Nov 8, 2016, 3:03 PM*