

14# A'la Smocza Głowa

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **23**
- SRM **10.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

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

Mash step by step

- Heat up **13 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (73.6%)	80 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (18.4%)	79 %	16
Grain	Karmelowy Jasny	0.25 kg (5.7%)	75 %	150
Grain	Karmelowy cemny	0.1 kg (2.3%)	75 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Sybilla	10 g	30 min	3.5 %
Boil	Sybilla	10 g	15 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	1 min	4 %
Dry Hop	Lublin (Lubelski)	15 g	3 day(s)	4 %
Dry Hop	Cascade	15 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis