

## #15 Amerykanska 12

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- Gravity **11.7 BLG**
- ABV ---
- IBU **36**
- SRM **9.7**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **10 %**
- Size with trub loss **50.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **58.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **36.1 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **26.8 liter(s)** of strike water to **57.5C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **45 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **40.7 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale           | 5 kg (52.4%)   | 79 %   | 6   |
| Grain | Pszeniczny                  | 3 kg (31.4%)   | 85 %   | 4   |
| Grain | Strzegom Monachijski typ I  | 1 kg (10.5%)   | 79 %   | 16  |
| Grain | Strzegom Karmel 300         | 0.15 kg (1.6%) | 70 %   | 599 |
| Grain | Weyermann - Melanoiden Malt | 0.1 kg (1%)    | 81 %   | 53  |
| Sugar | Candi Sugar, Clear          | 0.3 kg (3.1%)  | 78.3 % | 2   |

### Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Marynka                | 50 g   | 60 min   | 10 %       |
| Boil      | Centennial             | 10 g   | 30 min   | 10.5 %     |
| Boil      | Columbus/Tomahawk/Zeus | 10 g   | 30 min   | 15.5 %     |
| Whirlpool | Centennial             | 25 g   | 0 min    | 10.5 %     |
| Whirlpool | Columbus/Tomahawk/Zeus | 20 g   | 0 min    | 15.5 %     |
| Dry Hop   | Centennial             | 15 g   | 7 day(s) | 10.5 %     |

|         |                        |      |          |        |
|---------|------------------------|------|----------|--------|
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 7 day(s) | 15.5 % |
|---------|------------------------|------|----------|--------|

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |