

AAA2017

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **7.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (81.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (4.1%) | 75 % | 150 |
| Grain | Abbey Malt Weyermann | 0.2 kg (4.1%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Simcoe | 15 g | 10 min | 13.2 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Dry Hop | Simcoe | 25 g | 4 day(s) | 13.2 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12 % |

Yeasts

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

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

Notes

- fermentacja - 8 dni burzliwa - 18 C
Cicha - 7 dni - 14-15C
Zabutkowane z 120 g glukozy
Oct 19, 2017, 6:37 PM