

Ale Beka

- Gravity **11.4 BLG**
- ABV ---
- IBU **35**
- SRM **10.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **9 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (73.2%) | 79 % | 6 |
| Grain | Monachijski | 0.8 kg (19.5%) | 80 % | 16 |
| Grain | Simpsons - Crystal Dark | 0.3 kg (7.3%) | 74 % | 158 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Bravo | 15 g | 60 min | 15.5 % |
| Boil | Willamette | 25 g | 10 min | 5 % |
| Boil | Willamette | 25 g | 1 min | 5 % |
| Boil | Cascade | 20 g | 1 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M07 British Ale | Ale | Dry | 12 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------------------------|------|-----------|----------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |
| Flavor | płatki dębowe + jack Daniels | 20 g | Secondary | 7 day(s) |

Notes

- Na fermentacje cicha dodane 20 g płatków dębowych marynowanych w Jacku danielsie
Oct 25, 2015, 9:38 PM