

# Ale Dom3II V1

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **39**
- SRM **10.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **6 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **81.5 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **48 C**, Time **15 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **52.3C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **50 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale zero Viking Malt	2 kg (50%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (25%)	78 %	22
Grain	Red Active Viking Malt	1 kg (25%)	75 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	40 min	7.1 %
Boil	Styrian Dragon	25 g	20 min	6.9 %

## Yeasts

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