

# Amora Preta

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **7.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.2%)	85 %	4
Grain	Caraaroma	0.1 kg (1.6%)	78 %	400
Adjunct	Briess - Oat Flakes	0.5 kg (8.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	12.4 %
Aroma (end of boil)	Amora Preta	30 g	10 min	7.4 %
Dry Hop	Amora Preta	70 g	5 day(s)	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	5 min