

Beek Wave

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **9.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|---------|-----|
| Grain | Strzegom Pilzneński | 3.3 kg (75%) | 75.29 % | 7 |
| Grain | Strzegom Karmelowy 30 | 0.3 kg (6.8%) | 72.6 % | 79 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (9.1%) | 74.39 % | 31 |
| Grain | Caraamber | 0.4 kg (9.1%) | 75 % | 93 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 15 g | 60 min | 13 % |
| Boil | Simcoe | 20 g | 5 min | 13 % |
| Dry Hop | Simcoe | 15 g | 0 day(s) | 13 % |

Yeasts

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