

INDIANIN

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **13.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|--------|------|
| Grain | BESTMALZ - Best Pilsen | 4 kg (80%) | 80.5 % | 4 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (10%) | 75 % | 150 |
| Grain | Płatki orkiszowe | 0.4 kg (8%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga | 20 g | 30 min | 12.5 % |
| Boil | Amarillo | 15 g | 30 min | 7.9 % |
| Boil | Amarillo | 15 g | 10 min | 7.9 % |
| Dry Hop | Centennial | 30 g | 2 day(s) | 9.4 % |
| Dry Hop | Chinook | 30 g | 2 day(s) | 11.3 % |

Yeasts

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

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