

Narcissistic Cannibal

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **51**
- SRM **10.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **35.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 5 kg (77.5%) | 80 % | 5 |
| Grain | Munich Malt | 1 kg (15.5%) | 80 % | 15 |
| Grain | Platki owsiane | 0.25 kg (3.9%) | 85 % | 3 |
| Grain | Black Barley (Roast Barley) | 0.1 kg (1.6%) | 55 % | 1200 |
| Sugar | cukier kandy | 0.1 kg (1.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Admiral | 25 g | 60 min | 14.3 % |
| Boil | Simcoe | 25 g | 15 min | 13.8 % |
| Whirlpool | Simcoe | 40 g | 10 min | 13.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Extras

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

| | | | | |
|--------|------------|-----|------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |
|--------|------------|-----|------|--------|