

SIESC

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **7**
- SRM **3.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

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

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilznieński | 1.5 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 5 g | 60 min | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 5 g | xd |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|-----------|
| Spice | Wędzona papryka | 10 g | Boil | 5 min |
| Flavor | Passata pomidorowa | 1300 g | Secondary | 14 day(s) |
| Flavor | Sól | 12 g | Boil | 5 min |
| Flavor | Kolendra | 12 g | Boil | 5 min |