

# Smocza AAA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **12.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss --- %
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (77.3%)	80 %	7
Grain	Strzegom Monachijski typ I	0.6 kg (15.5%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (5.2%)	75 %	150
Grain	Strzegom Karmel 600	0.08 kg (2.1%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	8 g	30 min	6.1 %
Boil	Sybilla	8 g	15 min	6.1 %
Boil	Oktawia	50 g	1 min	7.8 %
Boil	Sybilla	20 g	60 min	6.1 %