

Warka Owocowe szaleństwo 1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **54**
- SRM ---
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **3.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.7 kg (58.3%) | --- % | --- |
| Grain | Viking Pilsner malt | 0.25 kg (20.8%) | --- % | --- |
| Grain | Red Ale Viking Malt | 0.1 kg (8.3%) | --- % | --- |
| Grain | Cookie Viking Malt | 0.1 kg (8.3%) | --- % | --- |
| Grain | Strzegom Karmel 300 | 0.05 kg (4.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 8 g | 75 min | 10 % |
| Boil | Lublin (Lubelski) | 7 g | 55 min | 4 % |
| Boil | Sybilla | 3 g | 45 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|-----------|-----------|
| Flavor | Sok Malinowy Biedronka | 600 g | Secondary | 14 day(s) |
| Flavor | Herbata owocowa | 50 g | Boil | 55 min |