

# Zacier

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- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU ---
- SRM **19.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **75 liter(s)**
- Total mash volume **100 liter(s)**

## Steps

- Temp **62 C**, Time **5 min**
- Temp **70 C**, Time **70 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **75 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **70 min** at **70C**
- Keep mash **1 min** at **79C**
- Sparge using **-1.9 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	25 kg (100%)	79 %	22