

Zakęte Rewiry

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **20.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **0.7 liter(s)**
- Total mash volume **0.9 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **0.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3 kg (88.2%) | 80 % | 45 |
| Grain | Czekoladowy | 0.2 kg (5.9%) | 60 % | 788 |
| Adjunct | Płatki owsiane | 0.2 kg (5.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Izabela | 15 g | 50 min | 7.1 % |
| Boil | Sybilla | 15 g | 30 min | 3.5 % |
| Boil | Sybilla | 15 g | 15 min | 5.7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 3 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |