

Resztki

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **9.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.195 kg (47.9%)	79 %	16
Grain	Pilzneński	0.56 kg (22.4%)	81 %	4
Grain	Biscuit Malt	0.2 kg (8%)	79 %	45
Grain	Pszeniczny	0.425 kg (17%)	85 %	4
Grain	Płatki pszeniczne	0.067 kg (2.7%)	85 %	3
Grain	T&F Karmel 160	0.05 kg (2%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	7 %
Boil	Sybilla	15 g	5 min	7 %
Dry Hop	Sybilla	25 g	3 day(s)	7 %