

## [13] ⊥ "Szept konkubiny" American Amber Ale Single hop Equinox

- Gravity **11.4 BLG**
- ABV ---
- IBU **36**
- SRM **9.6**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

### Mash information

- Mash efficiency **71.5 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **67.5 C**, Time **60 min**

### Mash step by step

- Heat up **14.6 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (89.3%)	79 %	6
Grain	Carahell	0.5 kg (8.9%)	77 %	26
Grain	Special B 350 Castle	0.1 kg (1.8%)	77 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	2.5 g	60 min	13.9 %
Aroma (end of boil)	Equinox	47.5 g	15 min	13.9 %
Dry Hop	Equinox ~20°C	25 g	3 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	10 g	Mash	60 min

### Notes

- karmelowe słody zagotowałem i przyrztmałem ok 15 min

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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