

## #200 Dziewczynka nazywa się Amora Preta (2024)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.2**
- Style **Specjalty Beer**

### Batch size

- Expected quantity of finished beer **15.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **18.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter Extra Crisp	3.33 kg (100%)	80 %	3.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta PL 2022	10 g	60 min	11.2 %
Aroma (end of boil)	Amora Preta PL 2022	10 g	10 min	11.2 %
Dry Hop	Amora Preta PL 2022	30 g	7 day(s)	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP644 Saccharomyces brux-like Trois	Ale	Liquid	20 ml	White Labs