

## #8 Amore Preta SH BIAB

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (75.8%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.6%)	85 %	4
Adjunct	Płatki owsiane	0.9 kg (13.6%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.2 kg (3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amore Preta	40 g	60 min	9.9 %
Whirlpool	Amore Preta	10 g	60 min	9.9 %
Dry Hop	Amore Preta	100 g	4 day(s)	9.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	3 g	Boil	15 min
Water Agent	Gips piwowarski	3 g	Mash	---