

## ALE #4

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- Gravity **12.3 BLG**
- ABV ---
- IBU **32**
- SRM **5.7**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (93.5%)	79 %	6
Grain	Weyermann pszeniczny ciemny	0.25 kg (4.7%)	80 %	16
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10.5 %
Boil	Marynka	15 g	30 min	10.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	3.5 %
Dry Hop	Saaz (Czech Republic)	25 g	3 day(s)	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11.5 g	fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	10 min
Water Agent	Gips piwowarski	5 g	Mash	60 min