

# Ale Dom3II V1

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **39**
- SRM **10.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **6 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **81.5 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **48 C**, Time **15 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **52.3C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **50 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount     | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | pale ale zero Viking Malt   | 2 kg (50%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (25%) | 78 %  | 22  |
| Grain | Red Active Viking Malt      | 1 kg (25%) | 75 %  | 35  |

## Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Oktawia        | 25 g   | 40 min | 7.1 %      |
| Boil    | Styrian Dragon | 25 g   | 20 min | 6.9 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |