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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **29**
- SRM **4.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **632.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **540 liter(s)**
- Total mash volume **720 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **540 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **272.5 liter(s)** of **76C** water or to achieve **632.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 180 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 1500 g | 60 min | 5.5 % |