

# Amora Preta Summer Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **2 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (93%)   | 80 %  | 5   |
| Grain | viking carabody      | 0.15 kg (7%) | 80 %  | 8   |

## Hops

| Use for   | Name        | Amount | Time   | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil      | amora preta | 10 g   | 40 min | 7.2 %      |
| Whirlpool | amora preta | 25 g   | 15 min | 7.2 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | Fermentis  |