

# Beek Wave

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **9.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (75%)	75.29 %	7
Grain	Strzegom Karmelowy 30	0.3 kg (6.8%)	72.6 %	79
Grain	Strzegom Monachijski typ I	0.4 kg (9.1%)	74.39 %	31
Grain	Caraamber	0.4 kg (9.1%)	75 %	93

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13 %
Boil	Simcoe	20 g	5 min	13 %
Dry Hop	Simcoe	15 g	0 day(s)	13 %

## Yeasts

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