

# ciemniaczek

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **12.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (73.1%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (7.3%)	79 %	22
Grain	BESTMALZ - Best Vienna (wiedeński)	1 kg (14.6%)	80.5 %	9
Grain	Strzegom pszenica prażona	0.086 kg (1.3%)	70 %	1000
Grain	Strzegom Karmel 300	0.25 kg (3.7%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	11.7 %
Boil	Cascade	25 g	25 min	6.9 %
Aroma (end of boil)	Cascade	25 g	5 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	15 min