

Discopolotmave

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **9.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 0.7 kg (24.1%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (34.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1 kg (34.5%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.2 kg (6.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 3.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 20 min | 3.5 % |
| Boil | lunga | 10 g | 60 min | 10 % |