

# INDIANIN

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **13.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (80%)	80.5 %	4
Grain	Karmelowy żytni Strzegom	0.5 kg (10%)	75 %	150
Grain	Płatki orkiszowe	0.4 kg (8%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	12.5 %
Boil	Amarillo	15 g	30 min	7.9 %
Boil	Amarillo	15 g	10 min	7.9 %
Dry Hop	Centennial	30 g	2 day(s)	9.4 %
Dry Hop	Chinook	30 g	2 day(s)	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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