

# Lowalco amber

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **23**
- SRM **9.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **5.8 liter(s)**

## Steps

- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **4.4 liter(s)** of strike water to **81.7C**
- Add grains
- Keep mash **60 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (69%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (17.2%)	75 %	30
Grain	Bestmalz Special X	0.1 kg (6.9%)	75 %	300
Grain	Briess - Caramel Munich Malt 60L	0.1 kg (6.9%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.7 %
Dry Hop	Cascade	15 g	3 day(s)	6.8 %
Dry Hop	Simcoe	15 g	3 day(s)	11.7 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	pȩdy sosny	100 g	Boil	10 min
Herb	mięta suszona	5 g	Boil	0 min