

## Misz Masz nie wiesz co masz

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **79**
- SRM **28.3**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

### Steps

- Temp **63 C**, Time **35 min**
- Temp **71 C**, Time **35 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **35 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Simpsons malt               | 0.5 kg (7.6%)   | --- % | 300  |
| Grain | Weyermann - Carafa I        | 0.25 kg (3.8%)  | 70 %  | 900  |
| Grain | Słód pszeniczny Bestmalz    | 1.2 kg (18.3%)  | 82 %  | 5    |
| Grain | Pilzneński                  | 1.05 kg (16.1%) | 80 %  | 4    |
| Grain | Owies niesodowany           | 0.73 kg (11.2%) | --- % | ---  |
| Grain | Cara Gold Castlemalting     | 0.3 kg (4.6%)   | 78 %  | 120  |
| Grain | Jęczmień palony             | 0.12 kg (1.8%)  | 55 %  | 1150 |
| Grain | Pszeniczny jasny            | 0.16 kg (2.4%)  | --- % | 5    |
| Grain | Monachijski Viking Malt     | 0.16 kg (2.4%)  | 20 %  | 16   |
| Grain | Special B CastleMal         | 0.07 kg (1.1%)  | 70 %  | 400  |
| Grain | Płatki owsiane błyskawiczne | 2 kg (30.6%)    | 60 %  | 3    |

### Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|                     |            |      |          |        |
|---------------------|------------|------|----------|--------|
| Boil                | Simcoe     | 25 g | 60 min   | 12.9 % |
| Boil                | Amarillo   | 25 g | 30 min   | 8.5 %  |
| Boil                | Zeus       | 25 g | 10 min   | 25 %   |
| Boil                | Magnum     | 10 g | 10 min   | 10 %   |
| Aroma (end of boil) | Athanium   | 25 g | 5 min    | 3.4 %  |
| Aroma (end of boil) | Citra      | 25 g | 5 min    | 12.9 % |
| Dry Hop             | Centennial | 25 g | 7 day(s) | 9.5 %  |
| Dry Hop             | Simcoe     | 25 g | 7 day(s) | 12.9 % |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| Wyeast - 1056<br>American Ale | Ale  | Liquid | 100 ml | Wyeast     |
| Gęstwa po poprzedniej warce   |      |        |        |            |