

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
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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)	Athnum	25 g	5 min	3.4 %
Aroma (end of boil)	Citra	25 g	5 min	12.9 %
Dry Hop	Centanial	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 American Ale	Ale	Liquid	100 ml	W yeast
Gęstwa po poprzedniej warce				