

SH#3 Amora Preta

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **50**
- SRM **5.8**
- Style **American Pale 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 **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **61.7C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (83.3%) | 81 % | 4 |
| Grain | Pszeniczny | 0.25 kg (8.3%) | 85 % | 4 |
| Grain | Weyermann - Caraamber | 0.25 kg (8.3%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Amora Preta | 10 g | 60 min | 9 % |
| Boil | Amora Preta | 10 g | 30 min | 9 % |
| Boil | Amora Preta | 20 g | 15 min | 9 % |
| Aroma (end of boil) | Amora Preta | 30 g | 2 min | 9 % |
| Dry Hop | Amora Preta | 30 g | 5 day(s) | 9 % |

Yeasts

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