

Single Hop Amore Preta

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **4.1**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (80.6%) | 80 % | 5 |
| Grain | Rice, Flaked | 0.2 kg (6.5%) | 70 % | 2 |
| Grain | Słód owsiany Fawcett | 0.2 kg (6.5%) | 61 % | 5 |
| Grain | Wheat, Flaked | 0.2 kg (6.5%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Aroma (end of boil) | Amore Preta | 25 g | 15 min | 9.9 % |
| Aroma (end of boil) | Amore Preta | 25 g | 5 min | 9.9 % |
| Dry Hop | Amore Preta | 50 g | 3 day(s) | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| wlp095 | Ale | Slant | 150 ml | --- |