

Szambelan

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|---------------|-------|-----|
| Grain | Extra Pale Crisp | 3 kg (81.1%) | 82 % | 4 |
| Grain | Briess - 2 Row Carapils Malt | 0.3 kg (8.1%) | 75 % | 3 |
| Grain | Chateau Biscuit Castle Malting | 0.2 kg (5.4%) | 20 % | 50 |
| Adjunct | Płatki owsiane | 0.2 kg (5.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Izabela | 15 g | 50 min | 7.1 % |
| Boil | Sybilla | 10 g | 30 min | 3.5 % |
| Boil | Sybilla | 10 g | 10 min | 5.7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 1 min | 4 % |
| Dry Hop | Sybilla | 30 g | 4 day(s) | 5.7 % |
| Dry Hop | Izabella | 40 g | 4 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|