

# Szambelan

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **5.9**
- 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 **11.6 liter(s)**
- Total mash volume **14.9 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 **11.6 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 **7.5 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 (78.9%)	82 %	4
Grain	Karmelowy 50 - Viking Malt	0.1 kg (2.6%)	79 %	50
Grain	Chateau Biscuit Castle Malting	0.2 kg (5.3%)	20 %	50
Adjunct	Płatki owsiane	0.5 kg (13.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	50 min	7.8 %
Boil	Sybilla	10 g	15 min	5.7 %
Aroma (end of boil)	Sybilla	10 g	2 min	5.7 %
Dry Hop	Cascade PL	50 g	4 day(s)	5.2 %
Dry Hop	Sybilla	40 g	4 day(s)	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Suszone mango	15 g	Boil	5 min
Water Agent	Gips Piwowarski	2 g	Mash	---
Water Agent	Witamina C	2 g	Bottling	50 min