

Test

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **2.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **34.1 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	4.6 kg (82.1%)	80 %	3
Grain	Wędzony bukiem Viking Malt	1 kg (17.9%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22 g	60 min	8.5 %
Boil	Lublin (Lubelski)	38 g	25 min	3.6 %
Boil	Lublin (Lubelski)	38 g	5 min	3.6 %