

## V.2 5am saint bd clone

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- Gravity **13.1 BLG**
- ABV ---
- IBU **25**
- SRM **11.2**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale          | 3.5 kg (71.4%) | 79 %   | 6   |
| Grain | Strzegom Bursztynowy       | 0.3 kg (6.1%)  | 70 %   | 30  |
| Grain | Strzegom Monachijski typ I | 0.4 kg (8.2%)  | 79 %   | 12  |
| Grain | Fawcett - Pale Crystal     | 0.4 kg (8.2%)  | 72.8 % | 90  |
| Grain | Crystal 160 EBC            | 0.3 kg (6.1%)  | 73 %   | 160 |

### Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Nelson Sauvín | 7 g    | 60 min   | 11 %       |
| Boil    | Amarillo      | 10 g   | 20 min   | 9.5 %      |
| Boil    | Chinook       | 10 g   | 10 min   | 13 %       |
| Boil    | Nelson Sauvín | 14 g   | 5 min    | 11 %       |
| Dry Hop | Simcoe        | 15 g   | 7 day(s) | 13.2 %     |
| Dry Hop | Cascade       | 15 g   | 7 day(s) | 6 %        |
| Dry Hop | Ahtanum       | 15 g   | 7 day(s) | 5 %        |
| Dry Hop | Nelson Sauvín | 10 g   | 7 day(s) | 11 %       |

|         |                        |      |          |        |
|---------|------------------------|------|----------|--------|
| Dry Hop | Columbus/Tomahawk/Zeus | 15 g | 7 day(s) | 15.5 % |
|---------|------------------------|------|----------|--------|

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP005 - British Ale Yeast | Ale  | Liquid | 150 ml | White Labs |