

# Warka Owocowe szaleństwo 1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **54**
- SRM ---
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **3.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.7 kg (58.3%)	--- %	---
Grain	Viking Pilsner malt	0.25 kg (20.8%)	--- %	---
Grain	Red Ale Viking Malt	0.1 kg (8.3%)	--- %	---
Grain	Cookie Viking Malt	0.1 kg (8.3%)	--- %	---
Grain	Strzegom Karmel 300	0.05 kg (4.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	75 min	10 %
Boil	Lublin (Lubelski)	7 g	55 min	4 %
Boil	Sybilla	3 g	45 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok Malinowy Biedronka	600 g	Secondary	14 day(s)
Flavor	Herbata owocowa	50 g	Boil	55 min