

# Zakęte Rewiry

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **20.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **0.7 liter(s)**
- Total mash volume **0.9 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **0.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3 kg (88.2%)	80 %	45
Grain	Czekoladowy	0.2 kg (5.9%)	60 %	788
Adjunct	Płatki owsiane	0.2 kg (5.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabela	15 g	50 min	7.1 %
Boil	Sybilla	15 g	30 min	3.5 %
Boil	Sybilla	15 g	15 min	5.7 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	3 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis