

Zimówka 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **20**
- SRM **9.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (76.9%)	81 %	4
Grain	Strzegom Karmel 150	0.4 kg (10.3%)	75 %	150
Dry Extract	Maltodekstryna	0.4 kg (10.3%)	100 %	5
Grain	Abbey Malt Weyermann	0.1 kg (2.6%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10 %