

## ale s

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **29**
- SRM **4.7**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **632.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **540 liter(s)**
- Total mash volume **720 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **540 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **272.5 liter(s)** of **76C** water or to achieve **632.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	180 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	1500 g	60 min	5.5 %