

Najpierwsze

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **5.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Monachijski Ciemny Steinbach	1 kg (16.7%)	100 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Aroma (end of boil)	Mosaic	30 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	17 g	Fermentis