

Eksperyment

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **22**
- SRM **3.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **74C**
- Keep mash **3 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (35%)	81 %	4
Grain	Viking Pale Ale malt	0.5 kg (12.5%)	80 %	5
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	carabody	0.6 kg (15%)	--- %	---
Grain	Monachijski	0.4 kg (10%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.3 kg (7.5%)	75 %	30
Grain	Płatki owsiane	0.3 kg (7.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %