

10. American Amber Ale

- Gravity **13.9 BLG**
- ABV ---
- IBU **40**
- SRM **12.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (49.6%)	81 %	4
Grain	Monachijski	1.3 kg (21.5%)	80 %	16
Grain	Caraamber	1 kg (16.5%)	75 %	59
Grain	Biscuit Malt	0.25 kg (4.1%)	79 %	45
Grain	Carahell	0.5 kg (8.3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	45 min	13 %
Boil	Mosaic	15 g	10 min	10 %
Boil	Amarillo	15 g	5 min	9.5 %
Dry Hop	Mosaic	35 g	6 day(s)	10 %
Dry Hop	Amarillo	15 g	6 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	mech	5 g	Boil	10 min
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