

#20 American Amber Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **8.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (57.7%)	79 %	6
Grain	Strzegom Monachijski typ II	0.9 kg (17.3%)	79 %	22
Grain	Strzegom Monachijski typ I	0.5 kg (9.6%)	79 %	16
Grain	Karmelowy Czerwony	0.4 kg (7.7%)	75 %	59
Grain	Strzegom Red active	0.4 kg (7.7%)	75 %	36

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	14.5 %
Boil	Chinook	5 g	30 min	11.8 %
Boil	Chinook	15 g	30 min	8.5 %
Aroma (end of boil)	Citra	12 g	0 min	12.6 %
Aroma (end of boil)	Amarillo	15 g	0 min	9 %
Dry Hop	Citra	15 g	3 day(s)	12.9 %
Dry Hop	Simcoe	15 g	3 day(s)	11.7 %

Dry Hop	Chinook	10 g	3 day(s)	8.5 %
---------	---------	------	----------	-------

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Compac Cg	1 g	Boil	10 min