

## 5# Bohemie Amber Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **10.7**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.1 kg (69.7%)	80 %	7
Grain	Strzegom Bursztynowy	0.45 kg (10.1%)	70 %	49
Grain	Karmelowy Czerwony	0.2 kg (4.5%)	75 %	59
Grain	Karmelowy Jasny	0.45 kg (10.1%)	75 %	150
Grain	Jęczmień niesłodowany	0.25 kg (5.6%)	75 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bohemie	15 g	60 min	9.2 %
Boil	Bohemie	15 g	30 min	9.2 %
Boil	Bohemie	20 g	10 min	9.2 %
Dry Hop	Bohemie	25 g	5 day(s)	9.2 %
Dry Hop	Bohemie	25 g	3 day(s)	9.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Safale