

# amber

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **9**
- 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 **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **30.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (73.2%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (16.3%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.9%)	75 %	30
Grain	Karmelowy Czerwony	0.3 kg (4.9%)	75 %	59
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	60 min	13.5 %
Aroma (end of boil)	Cascade	15 g	20 min	6 %
Whirlpool	Cascade	15 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale