

Amber Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **7.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 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 **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (89.6%)	85 %	7
Grain	Weyermann - Caraamber	0.7 kg (10.4%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Oktawia	30 g	60 min	9.1 %
Boil	Lublin (Lubelski)	35 g	10 min	4 %
Boil	Oktawia	20 g	10 min	9.1 %
Boil	Summit	10 g	60 min	18.1 %

Yeasts

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