

# Amber Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **10.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **5.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **3.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **5.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (86.2%)	80 %	4.5
Liquid Extract	WES ekstrakt słodowy bursztynowy	0.06 kg (5.2%)	80 %	400
Grain	Płatki owsiane	0.1 kg (8.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	5 g	60 min	4 %
Aroma (end of boil)	Green Bullet	5 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	4 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	1 g	Boil	10 min