

# Amber ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **46**
- SRM **9.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (70.7%)	80 %	7
Grain	Bestmalz Red X	0.5 kg (10.1%)	79 %	30
Grain	Special malt	0.5 kg (10.1%)	--- %	80
Grain	Munich Malt	0.15 kg (3%)	80 %	18
Grain	Caramel/Crystal Malt - 40L	0.3 kg (6.1%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	50 g	60 min	8.5 %