

# AMBER ALE II

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **14.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **33.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (69%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (6.9%)	79 %	22
Grain	Strzegom Pilzneński	1 kg (13.8%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.4%)	68 %	1200
Grain	Płatki owsiane	0.4 kg (5.5%)	85 %	3
Grain	Strzegom Karmel 300	0.25 kg (3.4%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	28 g	60 min	11.7 %
Boil	Citra	20 g	25 min	13.1 %
Aroma (end of boil)	Cascade	25 g	3 min	6 %
Whirlpool	Citra	25 g	0 min	13.1 %
Whirlpool	Cascade	25 g	0 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	10 min