

Amber Gold

- Gravity **13.3 BLG**
- ABV ---
- IBU **38**
- SRM **10.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **66.7 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **66.7C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	3.8 kg (61.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	16
Grain	Malteurop Wiedeński	0.5 kg (8.1%)	79 %	8
Grain	Strzegom Karmel 150	0.5 kg (8.1%)	75 %	150
Grain	Viking melanoidynowy	0.2 kg (3.2%)	75 %	60
Grain	Biscuit Malt	0.2 kg (3.2%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	0 g	80 min	13.5 %
Boil	Centennial	10 g	20 min	10.5 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Centennial	40 g	10 min	10.5 %
Boil	Amarillo	40 g	10 min	9.5 %
Aroma (end of boil)	Centennial	50 g	0 min	10.5 %
Aroma (end of boil)	Amarillo	50 g	0 min	9.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	3 g	Boil	15 min