

Amberale.

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **54**
- SRM **12.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **2 %**
- Size with trub loss **76.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **88.9 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60.9 liter(s)**
- Total mash volume **81.2 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **60.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **48.3 liter(s)** of **76C** water or to achieve **88.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Crystal Thomas Fawcett | 2 kg (9.9%) | 74 % | 150 |
| Grain | Weyermann Munich Malt Type 1 | 5.3 kg (26.1%) | 78 % | 15 |
| Grain | Weyermann - Caraamber | 1 kg (4.9%) | 75 % | 65 |
| Grain | Weyermann - Pilsner Malt | 11 kg (54.2%) | 81 % | 5 |
| Grain | Platki pszeniczne | 1 kg (4.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Marynka | 90 g | 20 min | 7.5 % |
| Boil | Hallertau Tradition | 120 g | 30 min | 7.1 % |
| Boil | Willamette | 120 g | 40 min | 5 % |
| Boil | Mittelfruh | 60 g | 50 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 46 g | Safale |