

# Amberek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **62**
- SRM **8.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (72.1%)	82 %	4
Grain	Monachijski	0.9 kg (10.8%)	80 %	16
Grain	1 Abbey Malt	0.3 kg (3.6%)	80 %	45
Grain	Oats, Flaked	0.8 kg (9.6%)	80 %	2
Grain	1 Caramel/Crystal Malt	0.2 kg (2.4%)	74 %	160
Grain	1 Caraaroma	0.12 kg (1.4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13.3 %
Boil	Nugget	30 g	15 min	13 %
Aroma (end of boil)	Ekuanot	30 g	5 min	13.1 %
Whirlpool	Citra	30 g	15 min	13.3 %
Whirlpool	Ekuanot	30 g	15 min	13.1 %
Dry Hop	Citra	30 g	3 day(s)	7.6 %
Dry Hop	Ekuanot	30 g	3 day(s)	6.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	300 ml	Fermentis