

American Amber

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **8.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (60%) | 85 % | 7 |
| Grain | Pilzneński | 0.9 kg (18%) | 81 % | 4 |
| Grain | Monachijski | 0.8 kg (16%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.3 kg (6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Bravo | 15 g | 45 min | 15.5 % |
| Boil | Sorachi Ace | 25 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis us-05 | Ale | Dry | 11 g | --- |