

# American Amber Ale #1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **12.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4.5 kg (86.5%) | 81 %  | 5   |
| Grain | Caraamber                | 0.4 kg (7.7%)  | 75 %  | 70  |
| Grain | Caraaroma                | 0.3 kg (5.8%)  | 78 %  | 400 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 30 g   | 60 min | 13 %       |
| Aroma (end of boil) | Summit  | 100 g  | 0 min  | 17 %       |
| Aroma (end of boil) | Cascade | 100 g  | 0 min  | 6 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |