

# American Amber Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **7.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	3.5 kg (64.6%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (18.5%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.7%)	75 %	30
Grain	Abbey Malt Weyermann	0.2 kg (3.7%)	75 %	45
Grain	Pszeniczny	0.5 kg (9.2%)	85 %	4
Grain	Strzegom Barwiący	0.02 kg (0.4%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Cascade	50 g	2 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---