

American Amber ALE 2022_04

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **7.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.75 kg (72.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (19.4%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.4 kg (7.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Bravo | 20 g | 60 min | 13.9 % |
| Aroma (end of boil) | Willamette | 31 g | 10 min | 5 % |
| Whirlpool | Willamette | 31 g | 1 min | 5 % |
| Whirlpool | Cascade PL | 25 g | 1 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 100 ml | --- |

Notes

- 6g na litr
Apr 14, 2022, 8:18 AM