

# American Amber Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **9.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.1%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (18%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.5%)	75 %	30
Grain	Karmelowy Czerwony	0.25 kg (4.5%)	75 %	59
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	55 min	10 %
Boil	Citra	20 g	2 min	12 %
Boil	Simcoe	30 g	2 min	13.2 %

## Notes

- Słód pale ale VIKING MALT 4kg  
Słód wiedeński VIKING MALT 1kg  
Słód karmelowy 30 VIKING MALT 0,25kg  
Słód karmelowy czerwony VIKING MALT 0,25kg  
Jęczmień prażony VIKING MALT 0,05kg

20 g granulatu chmielu Citra  
30g granulatu chmielu Simcoe  
25g granulatu chmielu Mosaic  
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