

# American Amber Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **14.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (67.8%)	82 %	4
Grain	Viking Vienna Malt	0.5 kg (16.9%)	79 %	7
Grain	Strzegom Karmel 300	0.06 kg (2%)	70 %	299
Grain	Viking Malt Karmelowy 50	0.25 kg (8.5%)	80 %	50
Grain	Viking Malt Karmelowy 200	0.1 kg (3.4%)	80 %	200
Grain	Jęczmień palony	0.04 kg (1.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	8 g	60 min	13.6 %
Boil	Cascade PL	10 g	15 min	5.8 %
Whirlpool	Galaxy	10 g	10 min	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	350 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	50 g	Mash	60 min
Fining	Mech Irlandzki	2.5 g	Mash	10 min