

American Amber Ale

- Gravity **15.9 BLG**
- ABV ---
- IBU **79**
- SRM **15.2**
- 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 **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pale Ale | 4.5 kg (76.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.9%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4.2%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.15 kg (2.5%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 20 g | 0 min | 13.5 % |
| Boil | Cascade | 40 g | 45 min | 6 % |
| Boil | Simcoe | 40 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |