

American Amber Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **8.1**

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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (78.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (10.9%)	79 %	16
Grain	Weyermann Caramunich 3	0.3 kg (6.5%)	76 %	150
Grain	Weyermann - Carared	0.2 kg (4.3%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	culumbus	10 g	60 min	15.9 %
Boil	Amarillo	50 g	10 min	8.4 %
Aroma (end of boil)	Simcoe	25 g	0 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Nottingham	Ale	Dry	11 g	---