

American Amber Ale

- Gravity **11.2 BLG**
- ABV ---
- IBU **53**
- SRM **11**
- 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 **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (73.2%) | 79 % | 6 |
| Grain | Monachijski | 0.8 kg (19.5%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.3 kg (7.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Bravo | 15 g | 60 min | 15.5 % |
| Boil | Willamette | 50 g | 15 min | 5 % |
| Boil | Cascade | 20 g | 15 min | 6 % |

Yeasts

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