

# American Amber Ale - BIAB

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **61**
- SRM **15.1**
- 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 **40 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield  | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt          | 2 kg (65.6%)   | 80 %   | 5   |
| Grain | Red Ale Viking Malt           | 0.6 kg (19.7%) | 75 %   | 70  |
| Grain | Acid Malt                     | 0.1 kg (3.3%)  | 58.7 % | 6   |
| Grain | Strzegom<br>Czekoladowy jasny | 0.1 kg (3.3%)  | 68 %   | 400 |
| Grain | Cookie Viking                 | 0.25 kg (8.2%) | 72 %   | 40  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Zappa | 30 g   | 30 min | 5 %        |
| Boil                | Zappa | 30 g   | 10 min | 5 %        |
| Aroma (end of boil) | Zappa | 40 g   | 20 min | 5 %        |

## Yeasts

| Name             | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Danstar - BRY-97 | Ale  | Dry  | 11 g   | Danstar    |