

# American Amber Ale Galaxy

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **12.1**
- 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 **3.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **12.4 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	2.9 kg (56.2%)	80 %	5
Grain	Viking Wheat Malt	1 kg (19.4%)	83 %	5
Grain	Rye, Flaked	0.7 kg (13.6%)	78.3 %	4
Grain	Karmelowy Jasny 30EBC	0.16 kg (3.1%)	75 %	30
Grain	Caraaroma	0.3 kg (5.8%)	78 %	400
Grain	Acid Malt	0.1 kg (1.9%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Aroma (end of boil)	Galaxy	10 g	10 min	15 %
Aroma (end of boil)	Galaxy	15 g	5 min	15 %
Aroma (end of boil)	Galaxy	25 g	0 min	15 %
Dry Hop	Galaxy	40 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	400 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Spice	pomarańcza	100 g	Boil	10 min
Spice	kafir	30 g	Boil	10 min