

# Forest Amber APA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **13.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **80 C**, Time **0 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (40.8%)	79 %	22
Liquid Extract	WES ekstrakt słodowy jasny	2.4 kg (49%)	80 %	45
Grain	Oats, Flaked	0.5 kg (10.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade PL	70 g	20 min	5.2 %
Aroma (end of boil)	Zula	25 g	5 min	8.3 %
Whirlpool	Simcoe	50 g	1 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Spice	Pędy sosny	50 g	Boil	7 min
Spice	Pedy świerku	25 g	Boil	7 min
Fining	Whirlfloc	3 g	Boil	5 min