

My First Amber 10L

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **15.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **12 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Propino Muntons	1.5 kg (54.3%)	--- %	3.6
Grain	Caramalt Muntons	0.5 kg (18.1%)	--- %	31
Grain	Melany Swaen	0.5 kg (18.1%)	--- %	70.3
Grain	Crystal 150 Muntons	0.2 kg (7.2%)	--- %	144
Grain	Crystal Dark Muntons	0.06 kg (2.2%)	--- %	425

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	2.5 g	60 min	9.4 %
Boil	TNT	4 g	30 min	12.1 %
Boil	Mosaic	4 g	30 min	12.6 %
Aroma (end of boil)	Centennial	4 g	5 min	10.5 %
Aroma (end of boil)	TNT	4 g	5 min	12.1 %
Aroma (end of boil)	East Kent Goldings	4 g	5 min	4.6 %
Dry Hop	TNT	12 g	10 day(s)	12.1 %
Dry Hop	Mosaic	16 g	10 day(s)	12.6 %
Dry Hop	Cascade	20 g	10 day(s)	6.1 %
Dry Hop	Centennial	13 g	10 day(s)	10.5 %

Dry Hop	East Kent Goldings	16 g	10 day(s)	4.6 %
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Yeasts

Name	Type	Form	Amount	Laboratory
1008 - California Ale	Ale	Liquid	200 ml	White Labs