

## Semi-Pastry Amber

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **12.9**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	2 kg (50.1%)	78 %	8
Grain	Viking Pale Ale malt	1 kg (25.1%)	80 %	5
Grain	Cookie	0.33 kg (8.3%)	75 %	50
Grain	Strzegom Karmel 150	0.33 kg (8.3%)	75 %	150
Grain	Karmelowy Jasny 30EBC	0.33 kg (8.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %