

# Strawberry American Amber Ale

- Gravity **14 BLG**
- ABV ---
- IBU **32**
- SRM **16.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (67.3%)	85 %	7
Grain	Weyermann - Monachijski typ I	0.7 kg (13.5%)	79 %	15
Grain	Weyermann - Carared	0.7 kg (13.5%)	75 %	45
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	50 min	9.5 %
Boil	Citra	25 g	10 min	12 %
Dry Hop	Mosaic	25 g	7 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min
Flavor	truskawki	500 g	Secondary	7 day(s)