

t3 amber ale sh sabro

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **12.2**
- 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 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt Premium | 1 kg (21.1%) | 81 % | 3 |
| Grain | Weyermann - Caraamber | 0.5 kg (10.5%) | 75 % | 65 |
| Grain | Caraaroma | 0.25 kg (5.3%) | 78 % | 400 |
| Grain | Viking Pale Ale malt | 3 kg (63.2%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Sabro | 10 g | 60 min | 13 % |
| Boil | Sabro | 10 g | 15 min | 13 % |
| Boil | Sabro | 10 g | 5 min | 13 % |
| Dry Hop | Sabro | 30 g | 5 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 80 ml | ffermetnis |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Gips | 4 g | Mash | 50 min |
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |