

# Weselne Amber Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **7.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **1 C**, Time **76 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **-1.7C**
- Add grains
- Keep mash **76 min** at **1C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (82.1%)	80 %	5
Grain	Weyermann - Carared	1 kg (17.9%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	50 min	13.2 %
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Cascade PL	30 g	5 min	5.2 %
Boil	Simcoe	15 g	5 min	13.2 %
Dry Hop	Cascade PL	60 g	14 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis