

AmberGold

- Gravity **13.8 BLG**
- ABV ---
- IBU **51**
- SRM **10.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **49.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **32.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **49.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.2 kg (39.3%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (18.7%)	79 %	16
Grain	Weyermann - Pale Ale Malt	4 kg (37.4%)	85 %	7
Grain	Strzegom Karmel 150	0.3 kg (2.8%)	75 %	170
Grain	Simpsons - Coffee Malt	0.2 kg (1.9%)	74 %	500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	30 g	30 min	13 %
Boil	Citra	30 g	10 min	12 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Citra	30 g	1 min	12 %
Boil	Mosaic	30 g	1 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	23 g	Safale
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