American Amber ALE 2022_04

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **7.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.75 kg *(72.8%)*	80 %	5
Grain	Strzegom Monachijski typ I	1 kg *(19.4%)*	79 %	16
Grain	Strzegom Karmel 150	0.4 kg *(7.8%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	20 g	60 min	13.9 %
Aroma (end of boil)	Willamette	31 g	10 min	5 %
Whirlpool	Willamette	31 g	1 min	5 %
Whirlpool	Cascade PL	25 g	1 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---

Notes

- 6g na litr
  Apr 14, 2022, 8:18 AM

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