American Amber ALE 2022_06

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **11.9**
- 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 **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

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

Mash step by step

- Heat up **24.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.88 kg *(64.3%)*	80 %	5
Grain	Strzegom Monachijski typ I	0.9 kg *(14.9%)*	79 %	16
Grain	Strzegom Karmel 150	0.55 kg *(9.1%)*	75 %	150
Grain	Strzegom Wiedeński	0.5 kg *(8.3%)*	79 %	10
Grain	Strzegom Karmel 300	0.2 kg *(3.3%)*	70 %	299

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	---

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