American amber ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **14.5**
- 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 **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(68.6%)*	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg *(9.8%)*	79 %	22
Grain	Viking Pilsner malt	0.5 kg *(9.8%)*	82 %	4
Grain	Słód Caramunich Typ II Weyermann	0.25 kg *(4.9%)*	73 %	120
Grain	Strzegom Karmel 300	0.25 kg *(4.9%)*	70 %	299
Grain	Strzegom Karmel 600	0.1 kg *(2%)*	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	50 min	5.6 %
Aroma (end of boil)	Cascade	30 g	15 min	8.3 %
Aroma (end of boil)	Cascade PL	30 g	5 min	4 %
Dry Hop	Citra	30 g	4 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile