

LEM | American Amber Ale (by Piwny Kraft)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **11.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **6.8 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.26 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (77.6%)	80 %	5
Grain	Viking Munich Malt	0.45 kg (9.2%)	78 %	18
Grain	Caramunich® typ I	0.25 kg (5.1%)	73 %	80
Grain	Weyermann - Carared	0.25 kg (5.1%)	75 %	45
Grain	Caraaroma	0.15 kg (3.1%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Aroma (end of boil)	Wakatu	20 g	0 min	8.5 %
Dry Hop	Wakatu	30 g	7 day(s)	8.5 %

Yeasts

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

Notes

- Zacieranie w 16 litrach w 68C - 1h.
Podniesienie temperatury do 72C - 10 min.
Podniesienie temperatury do 76C - maschout.
Filtracja i wysładzanie do 22L.

Fermentacja w temp. 18-19C - 7 dni burzliwa + 7 dni cicha
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