# LEM | American Amber Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **10.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 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 **14.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 3.8 kg *(69.7%)* | 80 % | 5 |
| Grain | Viking Munich Malt | 0.5 kg *(9.2%)* | 78 % | 18 |
| Grain | Caramunich® typ I | 0.25 kg *(4.6%)* | 73 % | 80 |
| Grain | Weyermann - Carared | 0.25 kg *(4.6%)* | 75 % | 45 |
| Grain | Caraaroma | 0.15 kg *(2.8%)* | 78 % | 400 |
| Liquid Extract | Ekstrakt słodowy jasny | 0.5 kg *(9.2%)* | 80 % | 3 |

## 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 |
|---|---|---|---|---|

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

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|---|---|---|---|---|
| Mangrove Jack's -M15 Empire Ale | Ale | Liquid | 400 ml | Mangrove Jack's |
| Rozmnożone drożdże 1L starterze 8 BLG. | | | | |