

American amber ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82.6%)	80 %	5
Grain	castle malting cara cyrstal	0.3 kg (5%)	75 %	150
Grain	viking red ale	0.5 kg (8.3%)	80 %	70
Grain	Special B Castle	0.25 kg (4.1%)	70 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	20 g	60 min	5 %
Boil	Simcoe	20 g	10 min	13.2 %
Whirlpool	Ahtanum	30 g	10 min	5 %
Whirlpool	Simcoe	30 g	10 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	11.5 g	Fermentis