

American Amber Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **14.9**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pale Ale MARIS OTTER	3 kg (55%)	83 %	6
Grain	Fawcett - Pale Amber	1 kg (18.3%)	70 %	70
Grain	Strzegom Red Ale	0.5 kg (9.2%)	75 %	70
Grain	Cara-Pils/Dextrine	0.3 kg (5.5%)	72 %	4
Grain	Special B Castle	0.15 kg (2.8%)	70 %	350
Grain	Aromatic Malt	0.5 kg (9.2%)	78 %	51

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	40 min	9.5 %
Aroma (end of boil)	Centennial	20 g	20 min	10.5 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Slant	100 ml	Fermentis
--------------	-----	-------	--------	-----------

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	5 min
1.25 To będzie jakieś pół tabletki. Stosować jak pH brzeczki wynosi 5-5.5 ułatwia to zbijanie białek				
Fining	Żelatyna	2 g	Secondary	2 day(s)
Water Agent	Gips piwowarski	2 g	Mash	91 min
Dodane od początku zacierania				
Water Agent	Kwas mlekowy	2 g	Boil	60 min
Dodane od początku gotowania				

Notes

- Parametry wody:

Calcium (ppm)50-150
 Magnesium (ppm)0-30
 Alkalinity as CaCO₃40-120
 Sulfate (ppm)100-300
 Chloride (ppm)50-100
 Sodium (ppm)<100
 Residual Alkalinity0-60

W moim przypadku 50% kranówka + 50% demineralizowana + gips + kwas

Jan 5, 2020, 12:35 AM

- Plan fermentacji:
 - 1-5 dzień - 18 st. C
 - 6-7 dzień - 19 st. C
 - 8 dzień - do końca - 21 st. C

Feb 5, 2020, 3:10 PM