American Amber Ale v. 2/2020

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **13.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(65.4%)*	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg *(18.7%)*	80 %	20
Grain	Fawcett - Crystal	0.5 kg *(9.3%)*	70 %	160
Grain	Strzegom Karmel 300	0.25 kg *(4.7%)*	70 %	299
Grain	Acid Malt	0.1 kg *(1.9%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	70 min	10.5 %
Boil	Chinook	15 g	60 min	8.5 %
Boil	Amarillo	15 g	30 min	8.4 %
Boil	Citra	15 g	1 min	13.1 %
Dry Hop	Amarillo	15 g	10 day(s)	8.4 %
Dry Hop	Citra	15 g	10 day(s)	13.1 %
Dry Hop	Centennial	10 g	10 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis