Mesquite Amber Ale

- Gravity **11 BLG**
- ABV **---**
- IBU **38**
- SRM **15.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.5 kg *(36.6%)*	79 %	16
Grain	Simpsons - Maris Otter	1.5 kg *(36.6%)*	81 %	6
Grain	Briess - Smoked Mesquite	0.5 kg *(12.2%)*	80.5 %	7
Dry Extract	WES ekstrakt słodowy bursztynowy	0.4 kg *(9.8%)*	80 %	100
Grain	Palone płatki owsiane	0.1 kg *(2.4%)*	70 %	300
Grain	Simpsons - Crystal Rye	0.1 kg *(2.4%)*	73 %	177

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	20 g	60 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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