american amber ale #94

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **57**
- SRM **9.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(72.3%)*	80 %	5
Grain	Pszeniczny	0.5 kg *(12%)*	85 %	4
Grain	Strzegom Wiedeński	0.5 kg *(12%)*	79 %	10
Grain	Caraaroma	0.15 kg *(3.6%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	15 min	12 %
Boil	lunga	50 g	15 min	11 %
Dry Hop	Citra yakima	50 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	---