

## American Amber Ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **30**
- SRM **10**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 1.9 kg (37.3%)  | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 1.75 kg (34.3%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 0.4 kg (7.8%)   | 81 %  | 6   |
| Grain | Strzegom Karmel 30  | 0.35 kg (6.9%)  | 75 %  | 30  |
| Grain | Karmelowy Czerwony  | 0.7 kg (13.7%)  | 75 %  | 59  |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Warrior    | 10 g   | 70 min | 17 %       |
| Boil                | Citra      | 20 g   | 10 min | 13.5 %     |
| Aroma (end of boil) | Centennial | 15 g   | 0 min  | 10.5 %     |
| Aroma (end of boil) | simcoe     | 15 g   | 0 min  | 13.2 %     |
| Whirlpool           | Cascade    | 10 g   | 0 min  | 6.8 %      |
| Whirlpool           | Citra      | 10 g   | 0 min  | 13.5 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 50 ml  | Fermentis  |

### Notes

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

- 13 - do - 3 blg  
3,5 gr glukozy na 0,5l  
*Jun 20, 2016, 8:05 AM*