

# Amber Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **7.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **75.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 10 kg (76.9%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 2 kg (15.4%)  | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 1 kg (7.7%)   | 75 %  | 150 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Bravo      | 45 g   | 60 min | 13.7 %     |
| Boil    | Willamette | 75 g   | 10 min | 5.2 %      |
| Boil    | Willamette | 75 g   | 1 min  | 5.2 %      |
| Boil    | Cascade    | 50 g   | 1 min  | 7.1 %      |
| Boil    | Bravo      | 5 g    | 1 min  | 13.7 %     |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 24 g   | Danstar    |

## Notes

- Dodać więcej słodu karmelowego -> barwa była za jasna!  
Mash Out 78st. ok. 15min -> poprawia filtrację  
*Aug 23, 2017, 11:46 AM*