

# American Amber Ale

- Gravity **10.7 BLG**
- ABV ---
- IBU **36**
- SRM **11.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 3 kg (73.2%)   | 80 %  | 8   |
| Grain | Monachijski     | 0.8 kg (19.5%) | 80 %  | 16  |
| Grain | Crystal 150     | 0.3 kg (7.3%)  | 75 %  | 150 |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Bravo      | 15 g   | 60 min   | 15.5 %     |
| Boil    | Willamette | 25 g   | 10 min   | 5 %        |
| Boil    | Willamette | 25 g   | 1 min    | 5 %        |
| Boil    | Cascade    | 20 g   | 1 min    | 6 %        |
| Dry Hop | Aurora     | 100 g  | 3 day(s) | 8.5 %      |

## Yeasts

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