

American Amber Ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **10.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **40.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (67.4%) | 79 % | 6 |
| Grain | karmelowy jasny strzegom | 2 kg (22.5%) | 75 % | 30 |
| Grain | Karmelowy Czerwony | 0.5 kg (5.6%) | 75 % | 59 |
| Grain | caramel crystal | 0.4 kg (4.5%) | --- % | 170 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Columbus | 35 g | 60 min | 12.5 % |
| Boil | Simcoe | 15 g | 10 min | 11.4 % |
| Dry Hop | Simcoe | 35 g | 6 day(s) | 13.2 % |
| Dry Hop | Citra | 35 g | 6 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP051 - California Ale V Yeast | Ale | Liquid | 35 ml | White Labs |