

## #3 American Amber Ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **33**
- SRM **15.2**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.45 kg (9.2%)	79 %	16
Grain	Strzegom Pale Ale	3.8 kg (77.6%)	79 %	6
Grain	Weyermann - Carared	0.25 kg (5.1%)	75 %	45
Grain	Caraaroma	0.15 kg (3.1%)	78 %	400
Grain	weyermann caramunich I	0.25 kg (5.1%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	wakatu	20 g	0 min	8.5 %
Dry Hop	wakatu	30 g	3 day(s)	8.5 %

### Yeasts

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