

AAA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **11.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (23.8%)	79 %	22
Grain	Caraamber	0.5 kg (7.9%)	75 %	59
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (4.8%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	8.8 %
Boil	Amarillo	25 g	2 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis safbrew us-05	Ale	Dry	20 g	---