

AAA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **7.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (72.7%)	85 %	6
Grain	Weyermann - Caraamber	0.5 kg (9.1%)	75 %	65
Grain	Weyermann - Carared	0.25 kg (4.5%)	75 %	45
Grain	Barke Wienermalz	0.5 kg (9.1%)	75 %	8
Grain	Platki owsiane	0.25 kg (4.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	28 g	20 min	12 %
Boil	Amarillo	28 g	10 min	9.5 %
Aroma (end of boil)	Equinox	28 g	5 min	13.1 %
Boil	Amarillo	10 g	50 min	8.8 %