

# Amber

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **12.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	2 kg (59.7%)	79 %	4
Grain	Bruntal Monachijski	1 kg (29.9%)	80 %	16
Grain	Karmelowy Czerwony	0.3 kg (9%)	75 %	59
Grain	Strzegom pszenica prażona	0.05 kg (1.5%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12 %
Boil	Mosaic	10 g	10 min	10 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis