

Amber Ale

- Gravity **14.6 BLG**
- ABV ---
- IBU **31**
- SRM **11.4**
- 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 **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **68 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.08 kg (19.9%)	79 %	6
Grain	Carahell	0.355 kg (6.5%)	77 %	26
Grain	Strzegom Monachijski typ I	4 kg (73.6%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	40 min	12.4 %
Boil	Citra	20 g	15 min	12.4 %
Aroma (end of boil)	amarilo	15 g	10 min	8.8 %

Yeasts

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