

Amber Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **34**
- SRM **13.5**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **15 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (75%)	81 %	4
Grain	Weyermann - Carawheat	0.5 kg (12.5%)	77 %	97
Grain	Weyermann - Caraamber	0.25 kg (6.3%)	75 %	65
Grain	Caraaroma	0.25 kg (6.3%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	45 min	13 %
Boil	Chinook	10 g	30 min	13 %
Boil	Chinook	10 g	15 min	13 %

Yeasts

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