

# AMBER ALE

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **11.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (75.8%)	79 %	6
Grain	Strzegom Monachijski typ I	0.2 kg (3%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (15.2%)	80 %	4
Grain	Pszeniczny	0.3 kg (4.5%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	13.2 %
Boil	Willamette	25 g	15 min	5 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %
Whirlpool	Willamette	25 g	0 min	5 %
Whirlpool	Cascade	25 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36	Ale	Dry	11.5 g	Mangrove Jack's

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	whirlfloc	0.25 g	Boil	10 min