

# Amber Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **14.2**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Ale Strzegom	1 kg (20.8%)	75 %	70
Grain	Strzegom Pale Ale	3 kg (62.5%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (10.4%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.3 kg (6.3%)	75 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Boil	Amarillo	15 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	10 g	Safale