

# Amber You Know

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **14.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **12 %**
- Size with trub loss **5.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **7.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.1 liter(s)**
- Total mash volume **5.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **4.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **7.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsen Swaen	0.75 kg (55.1%)	--- %	3.8
Grain	Caramalt Muntons	0.25 kg (18.4%)	--- %	31
Grain	Melany Swaen	0.25 kg (18.4%)	--- %	70.3
Grain	Crystal 150 Muntons	0.08 kg (5.9%)	--- %	144
Grain	Crystal Dark Muntons	0.03 kg (2.2%)	--- %	425

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	1 g	60 min	9.4 %
Boil	TNT	2 g	30 min	12.1 %
Boil	Simcoe	2 g	30 min	12.2 %
Aroma (end of boil)	Centennial	3 g	5 min	10.5 %
Aroma (end of boil)	TNT	2 g	5 min	12.1 %
Aroma (end of boil)	Mosaic	2 g	5 min	12.6 %
Dry Hop	TNT	6 g	10 day(s)	12.1 %
Dry Hop	Mosaic	8 g	10 day(s)	12.6 %
Dry Hop	Cascade	10 g	10 day(s)	6.1 %
Dry Hop	Centennial	6 g	10 day(s)	10.5 %
Dry Hop	Simcoe	8 g	10 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LevTeck American Ale	Ale	Liquid	100 ml	White Labs