

# American Amber

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **17.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **9.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1.55 kg (70.8%)	78 %	6
Grain	Biscuit Malt	0.5 kg (22.8%)	79 %	45
Grain	Caramel/Crystal Malt - 120L	0.07 kg (3.2%)	72 %	236
Grain	Briess - Chocolate Malt	0.07 kg (3.2%)	35 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	55 min	10 %
Boil	Cascade	17 g	45 min	5.85 %
Boil	Mosaic	10 g	15 min	10 %
Aroma (end of boil)	Cascade	10 g	25 min	5.85 %
Dry Hop	Cascade	20 g	4 day(s)	5.85 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US o5	Ale	Slant	100 ml	Safale