

American Amber Ale

- Gravity **13 BLG**
- ABV ---
- IBU **43**
- SRM **15**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale | 4 kg (76.9%) | 80 % | 6 |
| Grain | Steinbach - Monachijski Jasny | 1 kg (19.2%) | 80 % | 18 |
| Grain | Weyermann - Caraaroma (R) | 0.2 kg (3.8%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | USA El Dorado | 25 g | 30 min | 14.2 % |
| Boil | USA EL Dorado | 25 g | 5 min | 14.2 % |
| Boil | USA Chinook | 50 g | 1 min | 12.8 % |
| Dry Hop | USA Mosaic | 50 g | 7 day(s) | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |