

# American Amber Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **9.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (66.2%)	--- %	2
Grain	Strzegom Monachijski typ I	0.5 kg (22.1%)	79 %	16
Grain	Strzegom Karmel 30	0.12 kg (5.3%)	75 %	30
Grain	Strzegom Karmel 150	0.12 kg (5.3%)	75 %	150
Grain	Jęczmień palony	0.025 kg (1.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10.5 %
Boil	Cascade	20 g	20 min	6 %
Boil	Cascade	20 g	1 min	6 %
Dry Hop	Cascade	15 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	11 g	Danstar
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