

American Amber Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **13.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **45 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **45 min** at **70C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett - Maris Otter 5-7 EBC	5.5 kg (90.9%)	81 %	6
Grain	Fawcett - Crystal	0.25 kg (4.1%)	70 %	160
Grain	Fawcett - Red Crystal	0.25 kg (4.1%)	71 %	400
Grain	Fawcett - Pale Chocolate	0.05 kg (0.8%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Cascade	10 g	10 min	6 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	Cascade	20 g	5 min	6 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Slant	150 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Water Agent	Chlorek Wapnia	5 g	Mash	75 min