

## American Amber Ale #2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **10**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (36.4%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (18.2%)	80 %	4
Grain	Weyermann - Melanoiden Malt	1 kg (18.2%)	81 %	40
Grain	Karmelowy Czerwony	0.5 kg (9.1%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria DE	17 g	60 min	7.6 %
Boil	Willamette	17 g	60 min	5 %
Boil	Fuggles UK	16 g	60 min	4.5 %
Boil	Ahtanum US	20 g	15 min	3.4 %
Boil	Ahtanum US	20 g	0 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	---
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