

# American Amber Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **12**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **66 C**, Time **120 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (66.7%)	80 %	5
Grain	Monachijski	1 kg (19%)	80 %	16
Grain	Caramel/Crystal Malt - 40L	0.4 kg (7.6%)	74 %	150
Grain	Strzegom Karmel 300	0.25 kg (4.8%)	70 %	299
Grain	Acid Malt	0.1 kg (1.9%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	70 min	9.4 %
Boil	Chinook	10 g	60 min	8.5 %
Boil	Amarillo	15 g	30 min	7.7 %
Boil	Citra	15 g	1 min	12.5 %
Dry Hop	Amarillo	15 g	10 day(s)	7.7 %
Dry Hop	Citra	15 g	10 day(s)	12.5 %
Dry Hop	Centennial	10 g	10 day(s)	9.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile