

# American Amber Ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **30**
- SRM **10**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.9 kg (37.3%)	79 %	6
Grain	Strzegom Pilzneński	1.75 kg (34.3%)	80 %	4
Grain	Strzegom Pszeniczny	0.4 kg (7.8%)	81 %	6
Grain	Strzegom Karmel 30	0.35 kg (6.9%)	75 %	30
Grain	Karmelowy Czerwony	0.7 kg (13.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	70 min	17 %
Boil	Citra	20 g	10 min	13.5 %
Aroma (end of boil)	Centennial	15 g	0 min	10.5 %
Aroma (end of boil)	simcoe	15 g	0 min	13.2 %
Whirlpool	Cascade	10 g	0 min	6.8 %
Whirlpool	Citra	10 g	0 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 13 - do - 3 blg  
3,5 gr glukozy na 0,5l  
*Jun 20, 2016, 8:05 AM*