

American Amber Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **11.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (69.8%)	81 %	4
Grain	Monachijski	1 kg (23.3%)	80 %	16
Grain	Special B Malt	0.3 kg (7%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	7.5 g	60 min	10 %
Boil	Mosaic	7.5 g	30 min	10 %
Boil	Simcoe	7.5 g	30 min	13.2 %
Boil	Simcoe	7.5 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	5 g	0 min	13.2 %
Aroma (end of boil)	Mosaic	5 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa