

American Amber Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **14.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (67.8%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 0.5 kg (16.9%) | 79 % | 7 |
| Grain | Strzegom Karmel 300 | 0.06 kg (2%) | 70 % | 299 |
| Grain | Viking Malt Karmelowy 50 | 0.25 kg (8.5%) | 80 % | 50 |
| Grain | Viking Malt Karmelowy 200 | 0.1 kg (3.4%) | 80 % | 200 |
| Grain | Jęczmień palony | 0.04 kg (1.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Galaxy | 8 g | 60 min | 13.6 % |
| Boil | Cascade PL | 10 g | 15 min | 5.8 % |
| Whirlpool | Galaxy | 10 g | 10 min | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|------------|
| Mangrove Jack's M44 US West Coast | Ale | Slant | 350 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Other | Łuska ryżowa | 50 g | Mash | 60 min |
| Fining | Mech Irlandzki | 2.5 g | Mash | 10 min |