

# american amber ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **9.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **27 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (86.7%)	80 %	5
Grain	Cara Gold	0.5 kg (9.6%)	75 %	120
Grain	Weyermann - Carared	0.16 kg (3.1%)	75 %	45
Grain	Jęczmień palony	0.03 kg (0.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	7.1 %
Boil	Cascade	30 g	10 min	7.1 %
Aroma (end of boil)	Cascade	30 g	0 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
charlies first bump	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	7 g	Boil	7 min