

# American Amber Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **8.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (82.7%)	80 %	5
Grain	Monachijski	0.5 kg (9.6%)	80 %	16
Grain	Strzegom Karmel 150	0.4 kg (7.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	25 min	12 %
Boil	Citra	15 g	5 min	12 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Dry Hop	Amarillo	50 g	---	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---