

# American Amber Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **10.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (42.6%)	80 %	5
Grain	Strzegom Monachijski typ I	2.8 kg (45.9%)	79 %	16
Grain	Strzegom Karmel 300	0.2 kg (3.3%)	70 %	299
Grain	Płatki owsiane	0.5 kg (8.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.5 %
Whirlpool	Cascade PL	50 g	15 min	5.2 %
Whirlpool	Centennial	60 g	15 min	9.5 %
Dry Hop	Comet	40 g	4 day(s)	8 %
Dry Hop	Centennial	60 g	4 day(s)	10 %
Dry Hop	Cascade PL	50 g	4 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---