

# American Amber Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **60**
- SRM **7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.4%)	80 %	5
Grain	Monachijski	1 kg (17.9%)	--- %	---
Grain	Karmelowy Czerwony	0.25 kg (4.5%)	75 %	59
Grain	Strzegom Karmel 150	0.25 kg (4.5%)	75 %	150
Grain	Pszeniczny	0.1 kg (1.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	13.5 %
Aroma (end of boil)	Amarillo	25 g	1 min	9.5 %
Whirlpool	Mosaic	25 g	-15 min	10 %
Whirlpool	Amarillo	25 g	-10 min	9.5 %
Dry Hop	Mosaic	30 g	8 day(s)	10 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

## Yeasts

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