

# American Amber Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **9.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (64.8%)	79 %	6
Grain	Strzegom Monachijski typ II	1.3 kg (24.1%)	79 %	22
Grain	Strzegom Karmel 150	0.35 kg (6.5%)	75 %	150
Grain	Strzegom Pszeniczny	0.25 kg (4.6%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	20 g	60 min	15.5 %
Aroma (end of boil)	Willamette	30 g	10 min	5 %
Aroma (end of boil)	Willamette	30 g	1 min	5 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	85.11 ml	Fermentis

## Notes

- 70-100 ml zbitej gęstwy 250-280 rzadkiej.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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