

American Amber Ale CTZ

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **15.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **54.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.26 liter(s) / kg**
- Mash size **49.4 liter(s)**
- Total mash volume **61 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **49.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **54.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (69%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (17.2%) | 79 % | 16 |
| Grain | Słód Crystal T50™ - Simpsons | 1 kg (8.6%) | 70 % | 130 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (4.3%) | 68 % | 400 |
| Grain | Czekoladowy | 0.1 kg (0.9%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 50 g | 5 min | 15.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 170 g | 5 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|-----------|------------|
| US-04 | Ale | Slant | 244.44 ml | --- |