

# American Amber Ale Galaxy

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **12.1**
- 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 **18.1 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **12.4 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  | 2.9 kg (56.2%) | 80 %   | 5   |
| Grain | Viking Wheat Malt     | 1 kg (19.4%)   | 83 %   | 5   |
| Grain | Rye, Flaked           | 0.7 kg (13.6%) | 78.3 % | 4   |
| Grain | Karmelowy Jasny 30EBC | 0.16 kg (3.1%) | 75 %   | 30  |
| Grain | Caraaroma             | 0.3 kg (5.8%)  | 78 %   | 400 |
| Grain | Acid Malt             | 0.1 kg (1.9%)  | 58.7 % | 6   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Galaxy | 10 g   | 60 min   | 15 %       |
| Aroma (end of boil) | Galaxy | 10 g   | 10 min   | 15 %       |
| Aroma (end of boil) | Galaxy | 15 g   | 5 min    | 15 %       |
| Aroma (end of boil) | Galaxy | 25 g   | 0 min    | 15 %       |
| Dry Hop             | Galaxy | 40 g   | 5 day(s) | 15 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |       |        |                  |
|----------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 400 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

### Extras

| Type  | Name       | Amount | Use for | Time   |
|-------|------------|--------|---------|--------|
| Spice | pomarańcza | 100 g  | Boil    | 10 min |
| Spice | kafir      | 30 g   | Boil    | 10 min |