

# American Amber Ale v2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **5.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | słód wiedeński        | 1 kg (38.5%)   | --- % | --- |
| Grain | słód pale ale         | 1.2 kg (46.2%) | --- % | --- |
| Grain | Weyermann - Caraamber | 0.4 kg (15.4%) | 75 %  | 65  |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | simcoe | 5 g    | 60 min   | 13.3 %     |
| Boil                | simcoe | 5 g    | 30 min   | 13.3 %     |
| Boil                | zeus   | 5 g    | 10 min   | 16.8 %     |
| Boil                | zeus   | 5 g    | 5 min    | 16.8 %     |
| Aroma (end of boil) | simcoe | 10 g   | 0 min    | 13.3 %     |
| Aroma (end of boil) | zeus   | 10 g   | 0 min    | 16.8 %     |
| Dry Hop             | simcoe | 10 g   | 3 day(s) | 13.3 %     |
| Dry Hop             | zeus   | 10 g   | 3 day(s) | 16.8 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-05 | Ale  | Dry  | 6 g    | ---        |

## Notes

- Mech irlandzki płaska łyżka uwodnione i wlane na 10 min przed końcem  
Fermentacja burzliwa - 8 dni spadło do 2Blg.  
*Nov 30, 2017, 7:33 PM*