

American Amber Ale z resztek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **11**
- 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 **13 %/h**
- Boil size **12.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 1.2 kg (53.3%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 0.35 kg (15.6%) | 80 % | 5 |
| Grain | Żytni | 0.3 kg (13.3%) | 85 % | 8 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (6.7%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.15 kg (6.7%) | 85 % | 3 |
| Grain | Fawcett - Red Crystal | 0.1 kg (4.4%) | 75 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Challenger | 30 g | 50 min | 5.1 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g | 0 min | 15.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 0 min | 10 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |