

PL/US Amber Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **10.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

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

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	12
Grain	Viking Karmel 150	0.3 kg (5.2%)	75 %	150
Grain	Karmelowy Czerwony	0.5 kg (8.6%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.5 %
Boil	Marynka	15 g	20 min	7.5 %
Aroma (end of boil)	Cascade PL	20 g	0 min	4.5 %
Dry Hop	Cascade PL	50 g	3 day(s)	4.5 %

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min