

# Semi-Pastry Amber

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **12.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Vienna Malt           | 2 kg (50.1%)   | 78 %  | 8   |
| Grain | Viking Pale Ale malt  | 1 kg (25.1%)   | 80 %  | 5   |
| Grain | Cookie                | 0.33 kg (8.3%) | 75 %  | 50  |
| Grain | Strzegom Karmel 150   | 0.33 kg (8.3%) | 75 %  | 150 |
| Grain | Karmelowy Jasny 30EBC | 0.33 kg (8.3%) | 75 %  | 30  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 15 g   | 60 min | 11 %       |