

Wędzone Amber Ale

- Gravity **11.7 BLG**
- ABV ---
- IBU **25**
- SRM **12.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **52 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **36 liter(s)** of **76C** water or to achieve **52 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | wiedeński wędzony | 5 kg (62.5%) | 79 % | 10 |
| Grain | Pilzneński | 2.5 kg (31.3%) | 81 % | 4 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (6.3%) | 72 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 10.6 % |
| Aroma (end of boil) | Fuggles | 20 g | 10 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 30 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |