

Weselne Amber Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **7.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **1 C**, Time **76 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **-1.7C**
- Add grains
- Keep mash **76 min** at **1C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.6 kg (82.1%) | 80 % | 5 |
| Grain | Weyermann - Carared | 1 kg (17.9%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil | Simcoe | 15 g | 50 min | 13.2 % |
| Boil | Amarillo | 30 g | 10 min | 9.5 % |
| Boil | Cascade PL | 30 g | 5 min | 5.2 % |
| Boil | Simcoe | 15 g | 5 min | 13.2 % |
| Dry Hop | Cascade PL | 60 g | 14 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |