

165 ChA

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **36**
- SRM **19.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

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

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 3.2 kg (40.3%) | 78 % | 6 |
| Grain | Wheat Malt, White | 1.8 kg (22.7%) | 85 % | 5 |
| Grain | Oats, Malted | 1.1 kg (13.9%) | 80 % | 2 |
| Grain | Munich Malt | 0.68 kg (8.6%) | 80 % | 18 |
| Grain | Brown Malt (British Chocolate) | 0.68 kg (8.6%) | 70 % | 128 |
| Grain | Fawcett - Dark Crystal | 0.45 kg (5.7%) | 71 % | 300 |
| Grain | Carafa | 0.028 kg (0.4%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Northern Brewer | 28 g | 90 min | 7 % |
| Boil | Northern Brewer | 14 g | 30 min | 7 % |
| Boil | fuggle | 28 g | 30 min | 5 % |
| Boil | East Kent Goldings | 14 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Abbey II | Ale | Liquid | 10 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 30 g | Boil | 30 min |