

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