

19A American Amber Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **12.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (80%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 0.4 kg (9.1%) | 75 % | 59 |
| Grain | Aromatic Malt | 0.4 kg (9.1%) | 78 % | 51 |
| Grain | Carafa III | 0.075 kg (1.7%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Chinook PL | 30 g | 30 min | 8.8 % |
| Whirlpool | Cascade PL | 30 g | 30 min | 7.8 % |
| Dry Hop | Chinook PL | 100 g | 3 day(s) | 8.8 % |
| Dry Hop | Cascade PL | 100 g | 3 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 100 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCO3 | 2 g | Mash | 60 min |

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|-------------|-------|-----|------|--------|
| Water Agent | CaSO4 | 2 g | Mash | 60 min |
|-------------|-------|-----|------|--------|