

## #24 American Amber Ale

- Gravity **13.1 BLG**
- ABV ---
- IBU **25**
- SRM **8.4**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pale Ale                   | 4.5 kg (80.4%) | 80 %   | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.9%)  | 79 %   | 16  |
| Grain | Caramunich Malt            | 0.2 kg (3.6%)  | 71.7 % | 110 |
| Grain | Carared                    | 0.3 kg (5.4%)  | 75 %   | 39  |
| Grain | zakwaszajacy               | 0.1 kg (1.8%)  | --- %  | --- |

### Hops

| Use for    | Name        | Amount | Time     | Alpha acid |
|------------|-------------|--------|----------|------------|
| First Wort | Sorachi Ace | 25 g   | 60 min   | 10 %       |
| Whirlpool  | Sorachi Ace | 35 g   | 60 min   | 10 %       |
| Dry Hop    | Sorachi Ace | 40 g   | 7 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |