

## #55 American Amber Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **7.1**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **27.7 liter(s)**
- Trub loss **4 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.9 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.9 liter(s)**

### Steps

- Temp **68 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **3 min**

### Mash step by step

- Heat up **23.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **55 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	5
Grain	Amber Malt	1 kg (14.1%)	75 %	43
Grain	Pszeniczny	0.5 kg (7%)	85 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (4.2%)	79 %	16
Grain	Abbey Malt Weyermann	0.3 kg (4.2%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	17 g	50 min	16.1 %
Boil	Chinook	30 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	12 min
Water Agent	Kwas mlekowy	6 g	Mash	0 min