

#59

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **15.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

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

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter Low Colour (Thomas Fawcett)	3.5 kg (85.4%)	81 %	4
Grain	Crystal Dark (Crisp Malting)	0.2 kg (4.9%)	74 %	270
Grain	Red Ale (Viking Malt)	0.2 kg (4.9%)	75 %	70
Grain	Special B (Castlemalting)	0.2 kg (4.9%)	70 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.7 %
Boil	Chinook	20 g	10 min	11.7 %
Boil	Chinook	20 g	0 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	3.5 g	Boil	15 min
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