

# Amber 12BLG

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **35**
- SRM **7.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.65 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (73.2%)	80 %	5
Grain	Viking Munich Malt	0.8 kg (19.5%)	78 %	18
Grain	Strzegom Karmel 150	0.3 kg (7.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	15 g	60 min	15.5 %
Boil	Willamette	25 g	10 min	5 %
Boil	Willamette	25 g	1 min	5 %
Boil	Cascade	20 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis