

Amber

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **11.9**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Weyermann - Caraamber	0.5 kg (8.3%)	75 %	65
Grain	Pszeniczny Crystal	0.5 kg (8.3%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus (Tomahawk)	10 g	50 min	12.5 %
Boil	African Queen	15 g	20 min	13.5 %
Aroma (end of boil)	African Queen	15 g	5 min	13.5 %
Dry Hop	African Queen	10 g	7 day(s)	13.5 %

Yeasts

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