

# Amber

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **16.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 2 kg (70.2%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (17.5%) | 79 %  | 22  |
| Grain | Weyermann - Carared         | 0.15 kg (5.3%) | 75 %  | 45  |
| Grain | Caraaroma                   | 0.2 kg (7%)    | 78 %  | 400 |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 10 g   | 60 min   | 13.2 %     |
| Whirlpool | Simcoe | 20 g   | 1 min    | 13.2 %     |
| Dry Hop   | Simcoe | 20 g   | 3 day(s) | 13.2 %     |