

# Amber Ale

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **13**
- SRM **7.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **64 C**, Time **666 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **666 min** at **64C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (83.3%)   | 80 %  | 5   |
| Grain | arome castle         | 0.6 kg (16.7%) | 78 %  | 100 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 28 g   | 50 min | 2.99 %     |
| Boil    | Saaz (Czech Republic) | 15 g   | 20 min | 2.99 %     |
| Boil    | Saaz (Czech Republic) | 20 g   | 5 min  | 2.99 %     |

## Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale  | Dry  | 10 g   | Danstar    |