

Amber Ale

- Gravity **14 BLG**
- ABV ---
- IBU **37**
- SRM **16.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.22 kg (41.8%)	80 %	4
Grain	Simpsons - Golden Promise	1 kg (34.2%)	81 %	4
Grain	Castle Malting - Special B	0.2 kg (6.8%)	70 %	350
Grain	Fawcett Amber	0.25 kg (8.6%)	70 %	125
Grain	Colorado - Honig Malt	0.25 kg (8.6%)	80 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	45 min	10 %
Boil	Mosaic	40 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP008 - East Coast Ale Yeast	Ale	Slant	100 ml	---