

# Amber Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **12.5 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.6 kg (35.6%)	80 %	---
Grain	Viking Pilsner malt	1.9 kg (42.2%)	82 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (11.1%)	79 %	22
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11.6 %
Boil	Centennial	20 g	10 min	9.7 %