

## amber ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **13**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **67 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński          | 2.5 kg (48.8%) | 79 %  | 10  |
| Grain | Strzegom Pilzneński         | 2 kg (39.1%)   | 80 %  | 4   |
| Grain | Strzegom Karmel 300         | 0.4 kg (7.8%)  | 70 %  | 300 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (3.9%)  | 81 %  | 53  |
| Grain | Jęczmień palony             | 0.02 kg (0.4%) | 55 %  | 985 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Admiral | 15 g   | 60 min | 14.1 %     |
| Boil    | Mosaic  | 15 g   | 10 min | 12 %       |
| Boil    | Mosaic  | 35 g   | 5 min  | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | ---        |

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |