

# Amber Gold v2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **11.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **66.7 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **66.7C**
- Keep mash **10 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Strzegom Monachijski typ I	2 kg (36.4%)	79 %	16
Grain	Malteurop Wiedeński	0.5 kg (9.1%)	79 %	8
Grain	Strzegom Karmel 300	0.3 kg (5.5%)	70 %	299
Grain	Viking melanoidynowy	0.1 kg (1.8%)	75 %	60
Grain	Biscuit Malt	0.1 kg (1.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	5 g	80 min	12 %
Boil	Centennial	15 g	20 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	15.5 %
Boil	Centennial	15 g	10 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	0 min	15.5 %

Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	5 day(s)	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.73 g	Boil	15 min