

# American Amber

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **8.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	7
Grain	Pilzneński	0.9 kg (18%)	81 %	4
Grain	Monachijski	0.8 kg (16%)	80 %	16
Grain	Strzegom Karmel 150	0.3 kg (6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	15 g	45 min	15.5 %
Boil	Sorachi Ace	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis us-05	Ale	Dry	11 g	---