

American Amber

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **26.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (41.7%) | 80 % | 4 |
| Grain | Monachijski | 1.3 kg (27.1%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (10.4%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.5 kg (10.4%) | 68 % | 601 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (10.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | lunga | 17 g | 40 min | 11 % |
| Boil | Amarillo | 12 g | 5 min | 9.5 % |
| Dry Hop | Cascade | 14 g | 3 day(s) | 6 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 11 g | Safale |
|-------------|-----|-----|------|--------|

Notes

- Podzielić na dwa fermentory i w jednym zrobić inaczej chmienie na zimno (może Sabro zamiast Citry?), chmielić intensywniej jeden fermentor
styl SRM 10-17, czyli znacznie jaśniejsze powinno być
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