

# American Amber Ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **10.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **40.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (67.4%)	79 %	6
Grain	karmelowy jasny strzegom	2 kg (22.5%)	75 %	30
Grain	Karmelowy Czerwony	0.5 kg (5.6%)	75 %	59
Grain	caramel crystal	0.4 kg (4.5%)	--- %	170

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	35 g	60 min	12.5 %
Boil	Simcoe	15 g	10 min	11.4 %
Dry Hop	Simcoe	35 g	6 day(s)	13.2 %
Dry Hop	Citra	35 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Liquid	35 ml	White Labs