

## American Amber Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **13.2**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **45 min**

### Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **45 min** at **70C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                                 | Amount         | Yield | EBC |
|-------|--------------------------------------|----------------|-------|-----|
| Grain | Thomas Fawcett - Maris Otter 5-7 EBC | 5.5 kg (90.9%) | 81 %  | 6   |
| Grain | Fawcett - Crystal                    | 0.25 kg (4.1%) | 70 %  | 160 |
| Grain | Fawcett - Red Crystal                | 0.25 kg (4.1%) | 71 %  | 400 |
| Grain | Fawcett - Pale Chocolate             | 0.05 kg (0.8%) | 71 %  | 600 |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Simcoe  | 20 g   | 30 min   | 13.2 %     |
| Boil    | Cascade | 10 g   | 10 min   | 6 %        |
| Boil    | Simcoe  | 10 g   | 5 min    | 13.2 %     |
| Boil    | Cascade | 20 g   | 5 min    | 6 %        |
| Dry Hop | Mosaic  | 30 g   | 3 day(s) | 10 %       |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory      |
|---------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M07 British Ale | Ale  | Slant | 150 ml | Mangrove Jack's |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Fining      | Mech Irlandzki | 5 g    | Boil    | 10 min |
| Water Agent | Chlorek Wapnia | 5 g    | Mash    | 75 min |