

American Amber Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **15.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (83.9%)	86 %	6
Grain	Caramel/Crystal Malt - 120L	0.15 kg (3.1%)	80 %	236
Grain	Briess - Dark Chocolate Malt	0.07 kg (1.5%)	45 %	1100
Grain	Biscuit Malt	0.5 kg (10.5%)	85 %	45
Grain	Black Barley (Roast Barley)	0.05 kg (1%)	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	13 g	30 min	15.5 %
Boil	Mosaic	8 g	15 min	10 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	15 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	150 ml	Fermentis
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