

# American Amber Ale

- Gravity **11.5 BLG**
- ABV ---
- IBU **35**
- SRM **4.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (73.2%)	80 %	4
Grain	Monachijski	0.8 kg (19.5%)	80 %	16
Grain	crystal 150	0.3 kg (7.3%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	15 g	60 min	15.5 %
Boil	Willamette	25 g	10 min	5 %
Boil	Willamette	25 g	1 min	5 %
Boil	Cascade	20 g	1 min	6 %
Dry Hop	Amarillo	18 g	3 day(s)	9.2 %
Dry Hop	Mosaic	18 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-04	Ale	Dry	10 g	Fermentis