

# American Amber Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **14.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Fawcett - Pale Ale<br>MARIS OTTER | 3 kg (55%)     | 83 %  | 6   |
| Grain | Fawcett - Pale<br>Amber           | 1 kg (18.3%)   | 70 %  | 70  |
| Grain | Strzegom Red Ale                  | 0.5 kg (9.2%)  | 75 %  | 70  |
| Grain | Cara-Pils/Dextrine                | 0.3 kg (5.5%)  | 72 %  | 4   |
| Grain | Special B Castle                  | 0.15 kg (2.8%) | 70 %  | 350 |
| Grain | Aromatic Malt                     | 0.5 kg (9.2%)  | 78 %  | 51  |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Centennial | 10 g   | 40 min | 9.5 %      |
| Aroma (end of boil) | Centennial | 20 g   | 20 min | 10.5 %     |
| Aroma (end of boil) | Centennial | 20 g   | 5 min  | 10.5 %     |

## Yeasts

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

|              |     |       |        |           |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |
|--------------|-----|-------|--------|-----------|

## Extras

| Type  | Name            | Amount | Use for   | Time     |
|---|-----------------|--------|-----------|----------|
| Fining  | Whirlfloc       | 1.25 g | Boil      | 5 min    |
| 1.25 To będzie jakieś pół tabletki. Stosować jak pH brzezki wynosi 5-5.5 ułatwia to zbijanie białek |                 |        |           |          |
| Fining  | Żelatyna        | 2 g    | Secondary | 2 day(s) |
| Water Agent   | Gips piwowarski | 2 g    | Mash      | 91 min   |
| Dodane od początku zacierania   |                 |        |           |          |
| Water Agent   | Kwas mlekowy    | 2 g    | Boil      | 60 min   |
| Dodane od początku gotowania  |                 |        |           |          |

## Notes

- Parametry wody:

Calcium (ppm)50-150  
 Magnesium (ppm)0-30  
 Alkalinity as CaCO<sub>3</sub>40-120  
 Sulfate (ppm)100-300  
 Chloride (ppm)50-100  
 Sodium (ppm)<100  
 Residual Alkalinity0-60

W moim przypadku 50% kranówka + 50% demineralizowana + gips + kwas

*Jan 5, 2020, 12:35 AM*

- Plan fermentacji:
    - 1-5 dzień - 18 st. C
    - 6-7 dzień - 19 st. C
    - 8 dzień - do końca - 21 st. C
- Feb 5, 2020, 3:10 PM*