

## American Amber Ale #3

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **10.6**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (80.6%)  | 85 %  | 7   |
| Grain | Weyermann - Caraamber     | 0.4 kg (6.5%) | 75 %  | 65  |
| Grain | Cara Gold Castlemalting   | 0.5 kg (8.1%) | 78 %  | 120 |
| Grain | Strzegom Bursztynowy      | 0.3 kg (4.8%) | 70 %  | 49  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 45 g   | 60 min | 7.2 %      |
| Aroma (end of boil) | Simcoe  | 100 g  | 0 min  | 13.2 %     |
| Aroma (end of boil) | Cascade | 100 g  | 0 min  | 6 %        |

### Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |