

## American Amber Ale #3

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- 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