

# American Amber Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **11.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

| Type  | Name           | Amount       | Yield  | EBC |
|-------|----------------|--------------|--------|-----|
| Grain | Pilzneński     | 3 kg (69.8%) | 81 %   | 4   |
| Grain | Monachijski    | 1 kg (23.3%) | 80 %   | 16  |
| Grain | Special B Malt | 0.3 kg (7%)  | 65.2 % | 315 |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 7.5 g  | 60 min | 10 %       |
| Boil                | Mosaic | 7.5 g  | 30 min | 10 %       |
| Boil                | Simcoe | 7.5 g  | 30 min | 13.2 %     |
| Boil                | Simcoe | 7.5 g  | 10 min | 13.2 %     |
| Aroma (end of boil) | Simcoe | 5 g    | 0 min  | 13.2 %     |
| Aroma (end of boil) | Mosaic | 5 g    | 0 min  | 10 %       |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale  | Dry  | 10 g   | Gozdawa    |