

American Amber Ale #4

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **10.4**
- 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 **65 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- 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	Briess - Pale Ale Malt	5 kg (80.6%)	80 %	7
Grain	Weyermann - Caraamber	1 kg (16.1%)	75 %	65
Grain	Simpsons - Crystal Dark	0.2 kg (3.2%)	74 %	158

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	12.8 %
Aroma (end of boil)	Idaho 7	100 g	0 min	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	200 ml	Wyeast Labs