

# american amber ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **12.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Strzegom Karmel 300	0.25 kg (4.3%)	70 %	299
Grain	Strzegom Karmel 150	0.5 kg (8.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Cascade	10 g	15 min	6 %
Boil	Simcoe	10 g	15 min	13.2 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	10 ml	Fermentum Mobile
us-05	Ale	Dry	20 g	---