

# American Amber Ale

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- Gravity **11.2 BLG**
- ABV ---
- IBU **53**
- SRM **11**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (73.2%)	79 %	6
Grain	Monachijski	0.8 kg (19.5%)	80 %	16
Grain	Strzegom Karmel 150	0.3 kg (7.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	15 g	60 min	15.5 %
Boil	Willamette	50 g	15 min	5 %
Boil	Cascade	20 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis