

# American Amber Ale CTZ

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **15.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **54.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.26 liter(s) / kg**
- Mash size **49.4 liter(s)**
- Total mash volume **61 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **49.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **54.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (69%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (17.2%)	79 %	16
Grain	Słód Crystal T50™ - Simpsons	1 kg (8.6%)	70 %	130
Grain	Strzegom Czekoladowy 400	0.5 kg (4.3%)	68 %	400
Grain	Czekoladowy	0.1 kg (0.9%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	5 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	170 g	5 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Slant	244.44 ml	---