

# American Amber Ale V3

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **13.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	0.4 kg (16%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (40%)	79 %	10
Grain	Castle Pale Ale	0.6 kg (24%)	80 %	8
Grain	Caraamber	0.1 kg (4%)	75 %	59
Grain	Strzegom Karmel 300	0.2 kg (8%)	70 %	299
Grain	Red ale	0.1 kg (4%)	--- %	50
Sugar	Cukier brązowy	0.1 kg (4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	16 %
Boil	Chinook	5 g	30 min	11 %
Boil	Columbus/Tomahawk/Zeus	5 g	5 min	16 %
Boil	Chinook	5 g	5 min	11 %
Aroma (end of boil)	Chinnok/Columbus	20 g	0 min	13 %
Dry Hop	Chinnok/Columbus	20 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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S-05	Ale	Dry	20 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2 g	Boil	5 min