

american amber

- Gravity **12.1 BLG**
- ABV ---
- IBU **37**
- SRM **14.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (76.2%)	79 %	6
Grain	Strzegom Monachijski typ I	0.4 kg (7.6%)	79 %	16
Grain	Caramunich Malt	0.2 kg (3.8%)	71.7 %	100
Grain	weyermann carared	0.2 kg (3.8%)	75 %	60
Grain	Caraaroma	0.15 kg (2.9%)	78 %	400
Grain	Weyermann pszeniczny jasny	0.3 kg (5.7%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13 %
Boil	Rakau (NZ)	20 g	10 min	9.5 %
Whirlpool	Rakau (NZ)	30 g	---	9.5 %
Dry Hop	Pacifica (NZ)	50 g	4 day(s)	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	150 ml	Fermentum Mobile
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