

Amerykański bursztynek

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **9.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (60.9%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (15.2%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 0.25 kg (3.8%) | 75 % | 30 |
| Grain | Karmelowy Czerwony | 0.25 kg (3.8%) | 75 % | 59 |
| Grain | Jęczmień palony | 0.07 kg (1.1%) | 55 % | 985 |
| Grain | Strzegom Pszeniczny | 1 kg (15.2%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Chinook | 10 g | 10 min | 13 % |
| Aroma (end of boil) | Chinook | 20 g | 5 min | 13 % |
| Whirlpool | Amarillo | 50 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |