

American Amber Ale 12 BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **7.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.75 kg (72.8%) | 83 % | 5 |
| Grain | Monachijski | 1 kg (19.4%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.4 kg (7.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Bravo | 20 g | 60 min | 15.5 % |
| Boil | Willamette | 31 g | 10 min | 5 % |
| Boil | Willamette | 31 g | 1 min | 5 % |
| Boil | Cascade | 25 g | 1 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |