

AU Amber Ale

- Gravity **12.3 BLG**
- ABV ---
- IBU **67**
- SRM **16.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (66.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (22.2%)	79 %	16
Grain	Strzegom Karmel 300	0.25 kg (5.6%)	70 %	299
Grain	Strzegom Karmel 150	0.25 kg (5.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	15 g	60 min	15.7 %
Boil	Topaz	15 g	15 min	15.7 %
Boil	Galaxy	30 g	15 min	15 %
Aroma (end of boil)	Galaxy	30 g	0 min	15 %
Aroma (end of boil)	Galaxy -zimno	40 g	0 min	15 %
Aroma (end of boil)	Topaz - zimno	20 g	0 min	15.7 %

Yeasts

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