

# IGOR'S Amber Ale

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **10.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **3 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.4 kg (73.3%)	79 %	6
Grain	Strzegom Monachijski typ II	0.9 kg (15%)	79 %	22
Grain	Strzegom Karmel 300	0.3 kg (5%)	70 %	299
Grain	Oats, Flaked	0.4 kg (6.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	11.1 %
Boil	Centennial	15 g	25 min	10.5 %
Boil	Vic Secret	20 g	10 min	15.6 %
Boil	Vic Secret	20 g	5 min	15.6 %
Dry Hop	Vic Secret	30 g	3 day(s)	15.6 %
Dry Hop	Centennial	35 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	8 g	Boil	15 min