

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 |