

New Amber Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **7.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (72.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.2%) | 79 % | 22 |
| Grain | Karmelowy Czerwony | 0.5 kg (9.1%) | 75 % | 59 |

Zasyp przy 72 st.C (po uzyskaniu negatywnej próby Jodowej)

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Marynka | 30 g | 50 min | 8 % |
| Boil | Izabella | 30 g | 10 min | 5.1 % |
| Whirlpool | Izabella | 30 g | 0 min | 5.1 % |

Wystudzić brzeczkę do 77-75 st.C i wsypać chmiel (przerwa) , po upływie 20 minut chłodzić dalej

Yeasts

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