

t3 amber ale sh sabro

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **12.2**
- Style **American Amber 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt Premium	1 kg (21.1%)	81 %	3
Grain	Weyermann - Caraamber	0.5 kg (10.5%)	75 %	65
Grain	Caraaroma	0.25 kg (5.3%)	78 %	400
Grain	Viking Pale Ale malt	3 kg (63.2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	60 min	13 %
Boil	Sabro	10 g	15 min	13 %
Boil	Sabro	10 g	5 min	13 %
Dry Hop	Sabro	30 g	5 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	80 ml	ffermetnis

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	50 min
Fining	Mech Irlandzki	5 g	Boil	15 min