

# Wędzone Amber Ale

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- Gravity **11.7 BLG**
- ABV ---
- IBU **25**
- SRM **12.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **52 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **36 liter(s)** of **76C** water or to achieve **52 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wiedeński wędzony	5 kg (62.5%)	79 %	10
Grain	Pilzneński	2.5 kg (31.3%)	81 %	4
Grain	Caramel/Crystal Malt - 120L	0.5 kg (6.3%)	72 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	10.6 %
Aroma (end of boil)	Fuggles	20 g	10 min	4.5 %
Aroma (end of boil)	Fuggles	30 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar